PRC

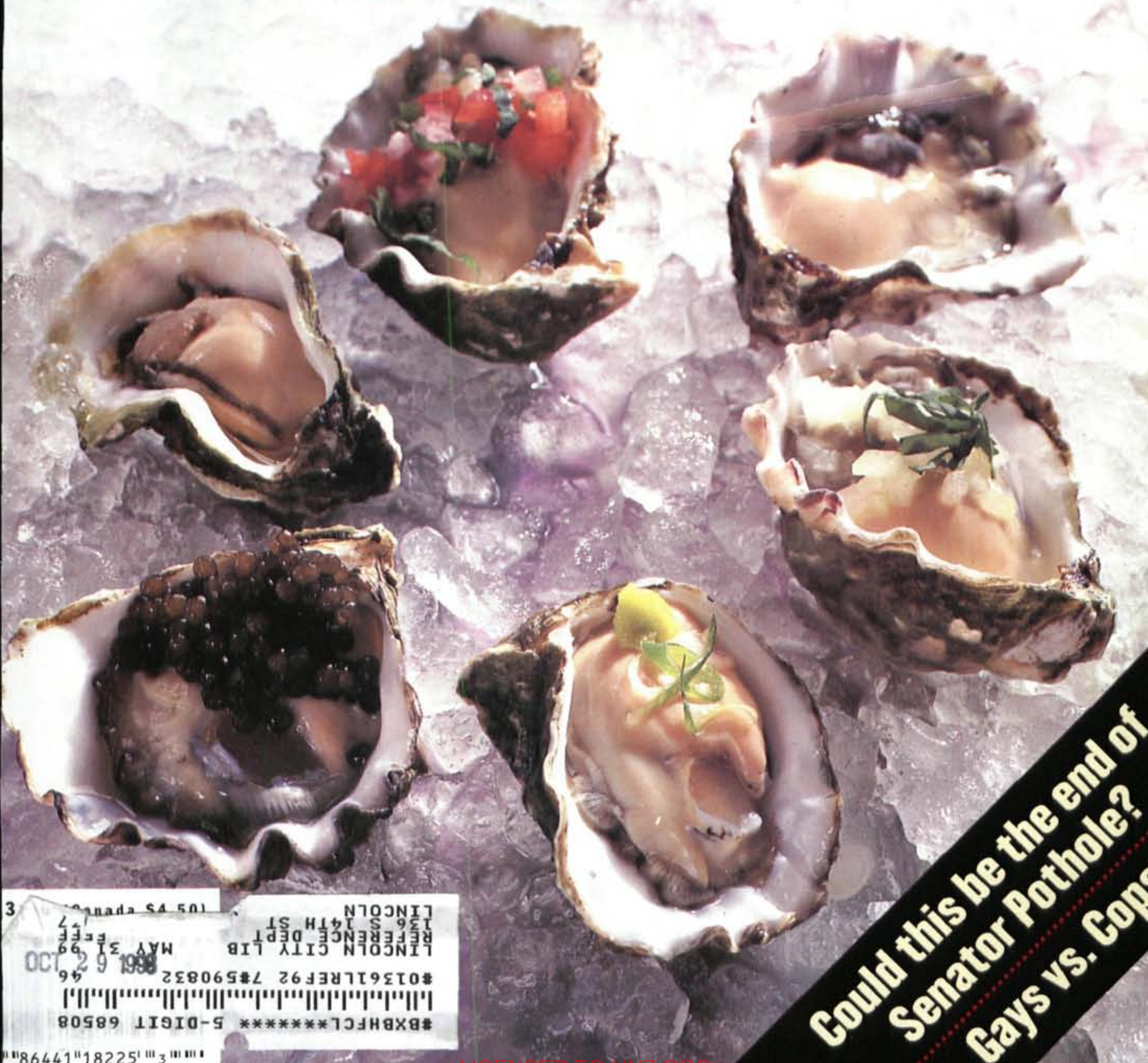
HOLIDAY FOOD

The Raw and the Cooked: Elegant Oysters...Superstar Stews
Showstopping Desserts...The City's Best Cookies. By Gillian Duffy

LINCOLN CITY LIBRARIES
3 3045 01632 6833

NOVEMBER 2, 1998

NEW YORK®



Could this be the end of Senator Pothole?

Gays vs. Cops

3 (Canada $4.50)

#BXBHFCL****** 5-DIGIT 68508
#0136LREF92 7#590832 46
LINCOLN CITY LIB MAY 31 99
REFERENCE DEPT
136 S 14TH ST
LINCOLN
OCT 29 1998

86441 18225 3
www.newyorkmag.com

MOVADO JEWELRY
INTRODUCING THE MOVADO JEWELRY COLLECTION FEATURED: SFERO™, 18K GOLD AND HEMATITE

WARM

INVIGORATE

CAPTIVATE

ENCHANT

ENTHRALL

INDULGE

DELIGHT

EXCITE

EXCLUSIVE

MOVADO
THE STORE

ROCKEFELLER CENTER • THE MALL AT SHORT HILLS • THE WESTCHESTER
OPENING MID-NOVEMBER IN ROOSEVELT FIELD MALL

CATCH THIS VACATION PACKAGE BEFORE IT FLIES AWAY.

Fly EL AL roundtrip to Israel and enjoy 6 nights accommodations at the deluxe Laromme Hotel in Jerusalem. This exclusive package, including roundtrip airfare and accommodations, is only $1,029 from JFK/Newark, $1,119 from Baltimore/Washington, $1,128 from Chicago, $ 1,185 from Miami, and just $1,317 from Los Angeles (per person sharing room, plus tax). A child under the age of 12 stays free with two adults. This package is only available from November 20, 1998 to February 28, 1999, so take advantage of it, while you still can. Earn free tickets and upgrades with EL AL's Loyal Traveller Programs. Call your travel agent or EL AL at 1-800-223-6700.

ISRAEL
NO ONE BELONGS HERE MORE THAN YOU

EL AL
It's not just an airline, It's Israel.

www.elal.com

Above package avail. from 11/20/98 - 2/28/99 (last check-in date) except 12/18/98 - 1/3/99. Hotel accom. consec. nights p/person double occ. Roundtrip coach class ticket included on EL AL services only. Single supp. $53 per night. 10 day advance purchase required. Ticket valid 6-45 days. $100 cancellation/change penalty less than 14 days. $53 US departure/arrival tax, immigration, customs, agricultural fee, PFC, Israel departure tax not included. Other restrictions may apply.

1998 holiday food issue

By Gillian Duffy

43 Turning the Tables

Playing loose with tradition, we offer surprising takes on holiday feasting, from shellfish openers to lamb shanks to . . . hedgehogs.

44 Half-Shell Game

Oysters are just the raw material in this fleet of stylish appetizers from the seaworthy chefs of Lot 61, Le Bernardin, and Babbo.

52 One-Pot Wonders

For comfort food with attitude, nine New York chefs share the redolent stews and casseroles they serve when they also want to party.

60 Curtain Call

The sugarplum fairies at Payard, Gramercy Tavern, and Babbo offer three theatrical finishes for holiday meals (that won't finish the chef).

66 Sweetness & Light

Some ambrosial wines that offer almost illicit pleasure.

68 Cookie Monsters

We rate the city's ten best bakeries for holiday cookies.

72 Thanksgiving Twist

At a Connecticut inn, French technique meets country-fresh ingredients. The result: a feast of pheasant, mushroom tart, and pumpkin soufflé.

---

36 Al Hangs Tough

By Eric Konigsberg

Battling to hold on to the office he's held for three terms, Senator Alfonse D'Amato has never worked harder—or attacked more fiercely.

Gotham

19 City gays act up, at long last; Amish in the big city

23 Gotham Style
A pocketbook money can't buy

Departments

24 The City Politic
Michael Tomasky
Negative numbers: rating this year's attack ads

26 The Bottom Line
James Surowiecki
Why even your investment in your investment bank has tanked

30 Sports
Chris Smith
Could this be just the beginning of a Yankees dynasty?

130 The Insatiable Critic
Gael Greene
Raw deal: Sushi Rose and BondSt.

Marketplace

80 Best Bets
Corky Pollan
Hot pots and cool pans

82 Sales & Bargains
Shyama Patel
Discount unmentionables on Orchard Street's Underwear Row

The Arts

118 Movies
Peter Rainer
Pleasantville pits fifties TV nostalgia vs. nineties movie moralism

120 Books
Walter Kirn
Frank Rich: too kind to be cruel

123 Theater
John Simon
Killer Joe is merely an irritant

124 Art
Mark Stevens
The Guggenheim scores, in French, with modern masters up- and architectural installations downtown

126 Classical Music
Peter G. Davis
Martha Argerich and Mischa Maisky drive the fans wild; another *Hindenburg* goes up in flames

128 Television
John Leonard
TV cops from *NYPD Blue* to *Law & Order* flout due process

Cue

141 Reports from the trenches; Pollock's dripping shadow; *Irma Vep*'s quick-change artists

Misc.

Between the Lines..................6
Letters..................................12
Intelligencer *by Beth Landman Keil and Deborah Mitchell*........15
Guardian Crossword............192
'Cue' Crossword *by Maura B. Jacobson*...........192
Classified...........................175
Strictly Personals................188

Visit newyorkmag.com

Now online: story archives, plus Web exclusives including "Vanessa Takes Manhattan" (our daily event pick), "Stephanie's Surf Report" (our daily Website pick), "Cheap Thrills" (our daily bargain), and "First Words" for bibliophiles.

Photographs by Richard Pierce. Cookies: top, Eleni's Cookies at Dean & DeLuca; bottom, Mezze.

NOV. 2, 1998—VOL. 31, NO. 42. Periodicals postage paid at New York, New York, and additional mailing offices. *New York* (ISSN #0028-7369) is published weekly (except for combined issues the last week of June and the first week of July and the last two weeks of December) by PRIMEDIA Magazine Corporation, 444 Madison Avenue, New York, New York 10022-6999. Editorial and business offices: 212-508-0700. **POSTMASTER:** Send address changes to *New York*, Box 54661, Boulder, Colorado 80322-4661. Subscription rates in the U.S. and possessions: 50 issues, $42. **For subscription assistance, write Joseph Oliver, *New York* Magazine, Subscription Department, Box 54661, Boulder, Colorado 80322-4661. Or call (800) 678-0900 or (212) 447-4749.** Printed in the U.S.A.

Cover: Photograph by Mary Ellen Bartley.

Competition and Sports, Greenwich, CT
Continental of Darien, Darien, CT
Helmut's BMW, Bridgeport, CT
Ridgefield European Motors, Ridgefield, CT

Bell BMW, Newton, NJ
Circle BMW, Shrewsbury, NJ
DiFeo BMW, Tenafly, NJ
Flemington BMW, Flemington, NJ
Gearhart BMW, Denville, NJ
Hoffman BMW, Bloomfield, NJ
Hunterdon BMW, Lebanon, NJ
JMK BMW, Springfield, NJ
King BMW, Freehold, NJ
Morristown BMW, Morristown, NJ
Open Road BMW, Edison, NJ
Park Avenue BMW, Maywood, NJ
Prestige BMW, Ramsey, NJ
Wayne BMW, Wayne, NJ

BMW Bayside, Bayside, NY
BMW Manhattan, New York, NY
BMW Oyster Bay, Oyster Bay, NY
Competition Smithtown, Smithtown, NY
Country BMW, Southampton, NY
Endurance Motorcars, Mt. Kisco, NY
F + S Motors, Bronx, NY
Habberstad BMW, Huntington Station, NY
Hassel BMW, Freeport, NY
Life Quality Motors, Brooklyn, NY
Pace BMW, New Rochelle, NY
Rallye Motors, Roslyn, NY
Westchester BMW, White Plains, NY
Wide World of Cars, Spring Valley, NY

1998 BMW 740i LEASE*
$678/month for **36months**
$ 678 First mo. payment
$5,000 Down payment
$ 700 Security deposit
$6, 378 Cash due at signing

*Actual lease price determined by your BMW center. Offered to qualified customers by BMW Financial Services NA, Inc., through participating centers through October 31, 1998. Estimated payments based on MSRP of $62,070 including center prep and destination charge, less center contribution, which could affect final negotiated transaction. In NY=$6,356 (first and last month's payment + down payment) due at lease signing. Price excludes title, taxes, registration, license fees, insurance, maintenance and options, which are lessee's responsibility. Total monthly payments including acquisition feee=$24,408. At lease end, lessee pays for excess wear/tear as defined in lease contract, $0.20/mile over 30,000 miles and $350 disposition fee. Purchase option at lease end for $37,863 plus taxes in example shown. Lessee acquires no ownership rights in vehicle unless purchase option is exercised. Subject to credit approval. Specific vehicles are subject to availability. See participating center for details. ©1998 BMW of North America, Inc.The BMW name and logo are registered trademarks.

NEW YORK

EDITOR-IN-CHIEF
Caroline Miller
MANAGING EDITOR
Sarah Jewler
EXECUTIVE EDITOR
John Homans
DESIGN DIRECTOR
Mark Michaelson
PHOTOGRAPHY DIRECTOR
Margery Goldberg
FASHION DIRECTOR
Sally Singer
FEATURES EDITORS
Phoebe Eaton, Jeremy Gerard, Mark Horowitz
George Kalogerakis, Maer Roshan
SENIOR EDITORS
Ariel Kaminer, Hugo Lindgren, Matthew Weingarden
CONTRIBUTING EDITORS
Susan Brenna, Lily Burana, Nina Burleigh
Rene Chun, Peter G. Davis, David Denby
Alan Deutschman, Simon Dumenco
Nikki Finke (West Coast Editor)
Katherine Eban Finkelstein, David France
Samuel G. Freedman, Ralph Gardner Jr.
Gael Greene, Michael Gross, Peter Hellman
Tony Hendra, Craig Horowitz, Karrie Jacobs
Mark Jacobson, Maura B. Jacobson, Peter Kaminsky
James Kaplan, Beth Landman Keil, Walter Kirn
Andrew Kirtzman, Eric Konigsberg, John Leonard
John Lombardi, Mary Ann Madden
Deborah Mitchell, Hal Rubenstein
Nancy Jo Sales, John Simon
Christopher Smith, Mark Stevens
James Surowiecki, Tobi Tobias
Michael Tomasky, Alex Williams, Michael Wolff
CULINARY EDITOR
Gillian Duffy
BEST BETS EDITOR
Corky Pollan
INTERIOR DESIGN EDITOR: Wendy Goodman
PRODUCER, SPECIAL PROJECTS: Jordan Schaps
SALES & BARGAINS EDITOR: Shyama Patel
FASHION EDITOR: Elizabeth Shepherd
STAFF WRITERS
Sarah Bernard, Barbara Ensor, Patricia Falvo
Vanessa Grigoriadis, Alexandra Lange, Edith Newhall
Robin Raisfeld, Jennifer Senior, Ethan Smith
ASSISTANT MANAGING EDITOR
Robert Patronite
ASSOCIATE EDITOR
Christopher Bonanos
ASSISTANT EDITORS
Ariel Levy, Claire Perrault
Michael Steele, Clay Thurmond
REPORTERS
Maura Egan, Sam Grobart, Hunter Kennedy
EDITORIAL ASSISTANTS
Laura Georgio, Logan Hill
Brett Kelly, Nicholas Meyer
FASHION ASSISTANT: Lynn Levoy
ART DIRECTOR: Michael Picón
ART PRODUCTION DIRECTOR: Eugene R. Tooman
PICTURE EDITOR: Maisie Todd
ASSOCIATE ART DIRECTOR: Michele Parrella
ASSISTANT ART DIRECTOR: Anton Ioukhnovets
DESIGNER: Cara Dubroff
PHOTO RESEARCHER: Cornelia Jackson
ART DEPARTMENT MANAGER: Ruth Silbert
ART STAFF: Steven Davis, Gerald Echevarria
Anthony Funaro, Petros Petrou
COLOR PRE-PRESS MANAGER: Alejandro Gomez
INFORMATION SYSTEMS DIRECTOR: Daniel J. Smith
DESKTOP SYSTEMS ANALYSTS
Patrick Cullen, Edward Rivera
PRODUCTION DIRECTOR: James B. Reffler
ASSOCIATE PRODUCTION DIRECTOR: Robert P. Wilkey
PRODUCTION MANAGER: Joel H. Bernardo
PRODUCTION COORDINATOR: Jason M. Sussman
EDIT/PRODUCTION CLOSE COORDINATOR: Mia H. Tran
newyorkmag.com
EDITORIAL DIRECTOR: Simon Dumenco
ASSOCIATE PRODUCER: Stephanie Saulmon
ASSISTANT PRODUCER: Angie Maximo

PUBLISHER
Amy R. Churgin
ASSOCIATE PUBLISHER
Alan Katz
BUSINESS DIRECTOR: Betsy Cronen
ADVERTISING MANAGER: Ginger Sutton
RETAIL MANAGER: Stefanie Feidelson
SALES REPRESENTATIVES: Shari Beeber, Jennifer Fishman
Hollis Fuller, Jana Hollingshead, Kira Krieger
S. Nina Leone, Caryn Ormsten, Claudia Ryan
Susan Sagan, Ron Stern, Leslie Weiss
ASSISTANT TO THE PUBLISHER: Debra M. Brown
SALES ASSISTANTS: Aimee Barnett, Alicia Cooke
Christina Dimas, Melissa Fox, Sharon Graber
Lainie Spierer, Alexandra Wolfe
MIDWEST MANAGER: Sasha Mayoras, 312-616-1895
DETROIT: Traci Lorio, 248-353-2537
CALIFORNIA: SD Media, 310-264-7575
SOUTHEAST: Robert H. Stites, 770-491-1419
FRANCE/UK: S & R Media, 011-33-1-47-61-08-26
CANADA: Media Services International, 905-238-9228
ITALY: Studio Villa, 011-39-2-31-16-62
HONG KONG: Pacific Asia Media, 011-852-834-6128
ADVERTISING SYSTEMS MANAGER: Sharon Y. Quinn
COORDINATORS: Kathy Ferguson, Aimee Melenciano
CREATIVE SERVICES DIRECTOR
Beverly Hood Allen
PROMOTION DIRECTOR: Michael D. Small
SPECIAL EVENTS DIRECTOR: Gerry Napoli
SPECIAL SECTIONS: Christy Casamassima
MERCHANDISING: Tasha J. Cook
PRODUCTION: Heather J. Karp
ART DIRECTOR: Ilene Segal
SENIOR DESIGNER: Robyn Lash
DESIGNER: Rachel Meltzer
ASSISTANTS: Mary Ambrosavage, Stefanie Shore
RESEARCH AND MARKET DEVELOPMENT DIRECTOR
Eileen P. Ronan
SENIOR RESEARCH ANALYST: Christine McKaba
RESEARCH ANALYST: Peter R. Chiacchiaro
INFORMATION SERVICES DIRECTOR: Valerie Taylor
VICE-PRESIDENT, GROUP CLASSIFIED DIRECTOR
Nancy J. Fedder
CLASSIFIED MANAGER: Teresa Taylor
SALES AND MARKETING MANAGER: John Miceli
PRODUCTION MANAGER: Manuel Gomes
PRODUCTION ASSISTANT: Sarah Seroussi
SALES REPRESENTATIVES: Mark Bristow, Theresa Bunce
Kendra Callahan, Tim Hyde, Melinda Richter
Alexandra Singerman
STAFF: Denise Fowler, Heather Schultz, Greta Turken
DIRECTOR, RENEWALS: Joyce Swingle
DIRECTOR, PLANNING: Diana DeFrate
ASSOCIATE DIRECTOR, PLANNING: Anne Loganbuhl
DIRECTOR, FULFILLMENT: Holly Panfilio
DIRECTOR, SINGLE COPY SALES: David G. Algire
GROUP CONTROLLER
Clio D. Alexiades
CONTROLLER: Deborah L. Sheffey, CPA
ASSISTANT CONTROLLER: Howard Zarabet
MANAGER OF SPECIAL PROJECTS: Carmine Tiero
STAFF ACCOUNTANT: Pranita Sarabjit
A.P. SUPERVISOR: Kathleen Marney
COLLECTIONS MANAGER: Susan Haridas
STAFF: Maribel Lopez
OFFICE SERVICES MANAGER
Mary Ann McCarthy
STAFF: Esther Gillyard, Priscilla Hood
Joseph Markfelder, Sarah Wigfall
PRIMEDIA INC.
CHAIRMAN AND CEO: William F. Reilly
PRESIDENT: Charles G. McCurdy
VICE-CHAIRMAN AND GENERAL COUNSEL: Beverly C. Chell
PRIMEDIA MAGAZINE GROUP
PRESIDENT: James A. Warner
VICE-PRESIDENT AND CFO: Debra Chicherella
VICE-PRESIDENT, SYSTEMS: Robert M. Cummings
VICE-PRESIDENT, MANUFACTURING: Edward J. Egan
VICE-PRESIDENT, HUMAN RESOURCES: Susan Mauceri
VICE-PRESIDENT, SINGLE COPY SALES: Mark A. Peterson
PRIMEDIA CONSUMER MAGAZINES
EXECUTIVE VICE-PRESIDENT AND PRESIDENT,
ADVERTISING AND MARKETING: Janice Grossman
SENIOR VICE-PRESIDENT AND CFO: Linda C. Jenkins
VICE-PRESIDENT, CONSUMER MARKETING
AND CIRCULATION PLANNING: William I. Barber
VICE-PRESIDENT, GROUP SALES: Nan L. Elmore

The following are registered trademarks, and the use of these trademarks is strictly prohibited: Best Bets, Best Bids, Between the Lines, The Bottom Line, Brief Lives, The City Politic, Cityscape, Cityside, Cue, Cue New York, In and Around Town, Intelligencer, Legal Aid, The National Interest, New York, New York Intelligencer, New York Journal, The Passionate Shopper, The Sporting Life, The Underground Gourmet, and The Urban Strategist. **Copyright © 1998 by PRIMEDIA Inc. All rights reserved.** All requests for permissions and reprints must be made in writing to Reprint Management Services, 147 West Airport Road, P.O. Box 5363, Lancaster, PA 17606-5363; reproduction without permission is strictly prohibited. *New York* Magazine is not responsible for the return or loss of unsolicited manuscripts. Any submission of a manuscript must be accompanied by an SASE. Officers of PRIMEDIA Inc.: William F. Reilly, Chairman and CEO; Charles G. McCurdy, President; Beverly C. Chell, Vice-Chairman and General Counsel.

While most people do not buy a BMW to impress anyone,
clearly that's going to be somewhat unavoidable.

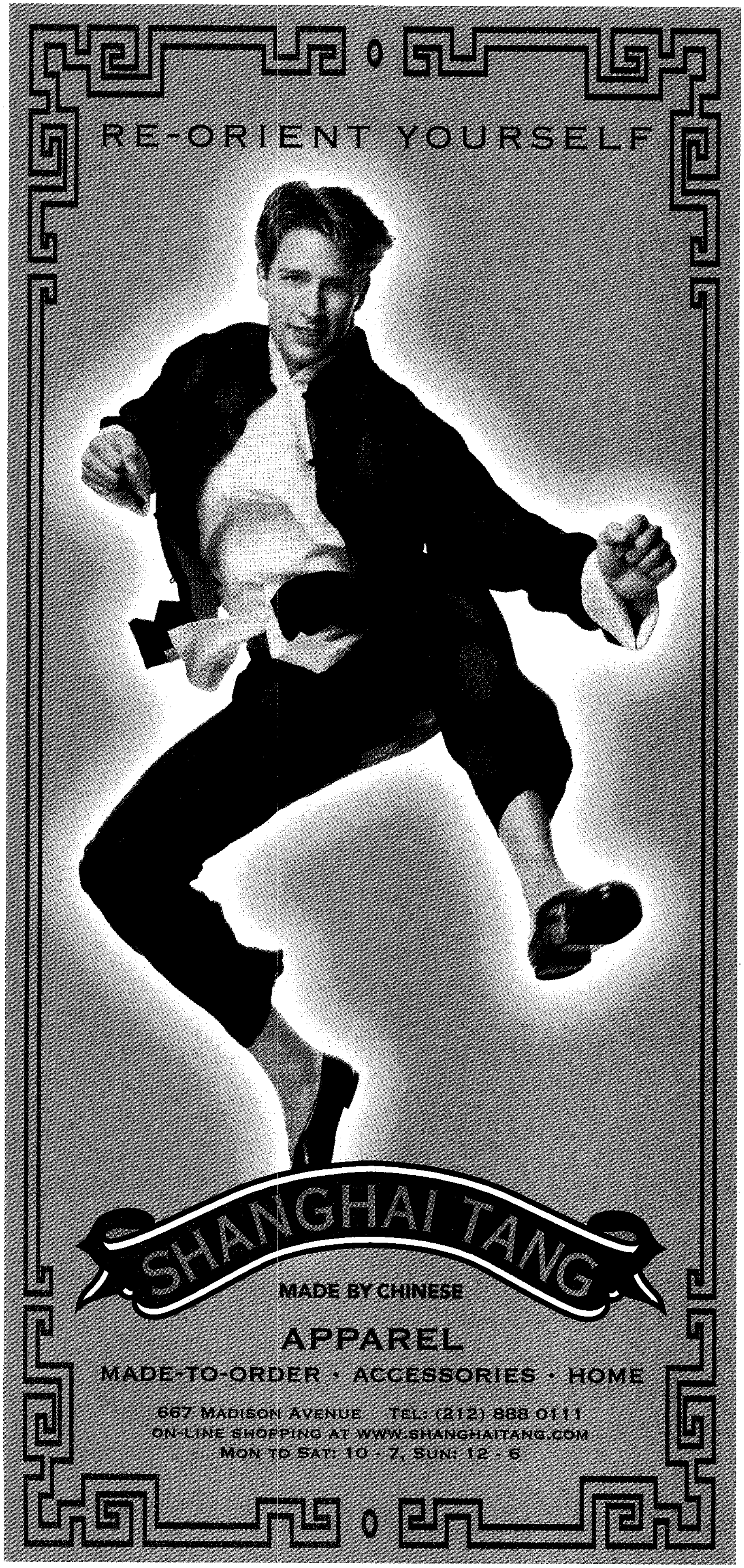
BMW 7 Series owners are just out to impress themselves. And with things like All Season Traction and Scheduled Maintenance* now standard on all models, there's plenty to be impressed with. As for impressing others, well we're sorry about that.

The Ultimate Driving Machine®

*Covers recommended Scheduled Maintenance (as listed in the Service Warranty booklet) for 3 years/36,000 miles. For more information, call 1-800-334-4BMW, or www.bmwusa.com ©1998 BMW of North America, Inc. The BMW name and logo are registered trademarks.

Visit your authorized BMW center for great lease values on the BMW 7 Series. Or call 1-800-334-4BMW, or www.bmwusa.com All Season Traction and Scheduled Maintenance standard.

ELECTRONIC REPRODUCTION PROHIBITED


RE-ORIENT YOURSELF
SHANGHAI TANG
MADE BY CHINESE
APPAREL
MADE-TO-ORDER · ACCESSORIES · HOME
667 MADISON AVENUE TEL: (212) 888 0111
ON-LINE SHOPPING AT WWW.SHANGHAITANG.COM
MON TO SAT: 10 - 7, SUN: 12 - 6

BETWEEN THE LINES

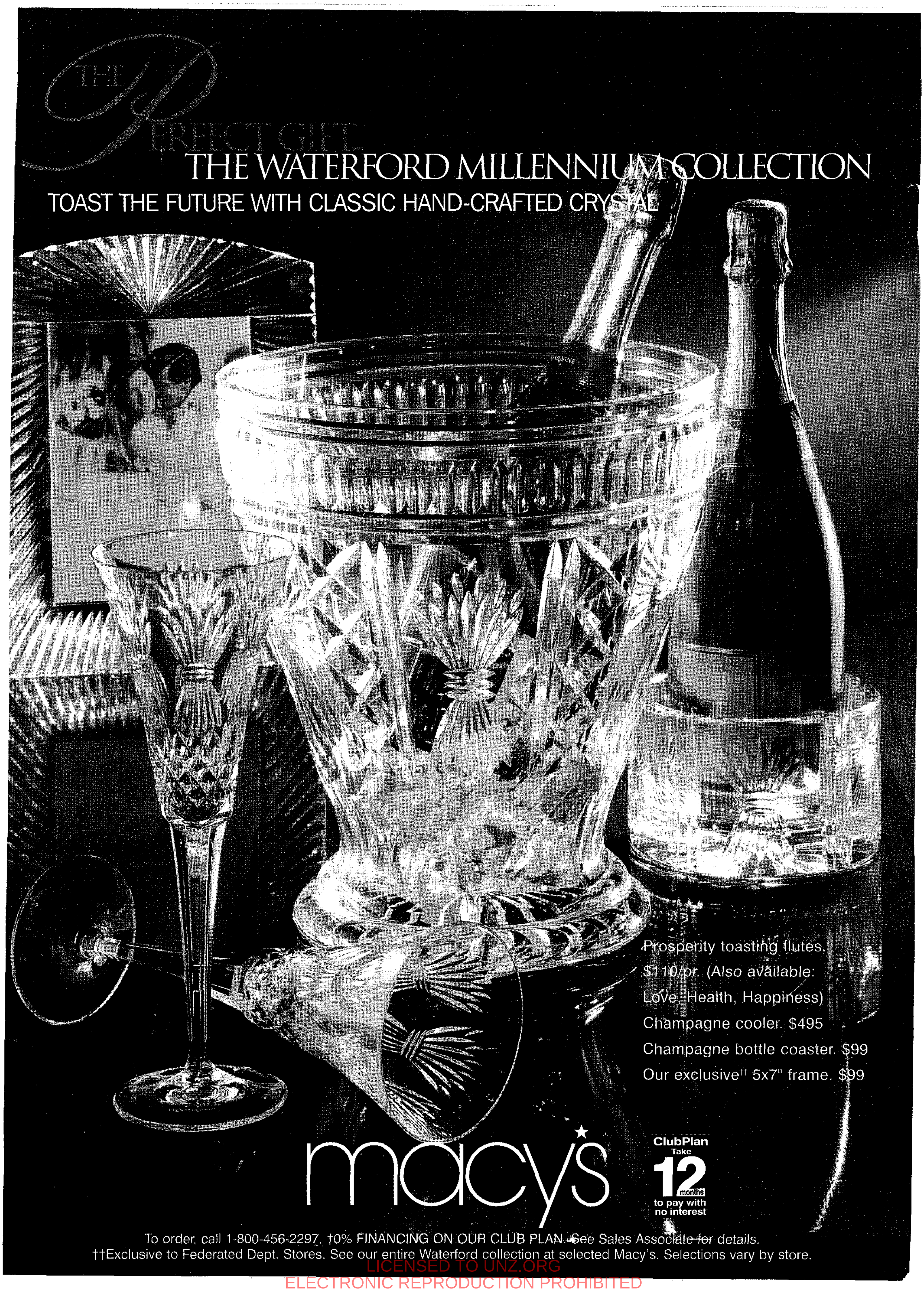
It's Done in The Dark

MUCH OF WHAT PASSES FOR FILM criticism these days is barely distinguishable from studio ad copy; indeed, much of it quickly *becomes* studio ad copy, or seems, at least, to have been devised with such a fate in mind. We can understand Hollywood's need to hawk its wares. But in a cultural atmosphere as fraught as ours (is there too much violence? Are the major studios dumbing down? Will anyone *ever* write a decent script for Eddie Murphy?), we value, more than ever, the critical voice that goes beyond consumer reports and box-office boosterism.

You'll find just such a voice in Peter Rainer, an irresistibly engaging and knowledgeable writer who makes his debut in this issue as *New York*'s film critic. Rainer has a keen eye for the telling detail as well as a formidable intellect—qualities that were not overlooked by a Pulitzer jury last year, which named him a finalist for the prize in criticism. And he takes apparent delight in the ongoing conversation between writer and reader that has always been a hallmark of this magazine's critics. "Good criticism," he wrote in the introduction to *Love and Hisses,* his marvelous compendium of opposing notices on the major movies of our time, "is less about the judgment one finally arrives at than about the journey one takes to get there."

A native New Yorker, Rainer has written film criticism for the Los Angeles *Times,* the Los Angeles *Herald Examiner, Los Angeles* magazine, and *New Times Los Angeles,* while contributing to many magazines and lending his perspective on the industry to *Nightline* and National Public Radio, among others.

As serious as he is about all this, he is not one to take himself *too* seriously. "Being a critic is one of the classiest ways I know of to be disreputable," Rainer confesses with a laugh. "It's a kid's dream with an adult twist. You get to sit in the dark and widen your eyes, and then afterwards you try to make sense of it all." ▬



THE PERFECT GIFT

THE WATERFORD MILLENNIUM COLLECTION

TOAST THE FUTURE WITH CLASSIC HAND-CRAFTED CRYSTAL

Prosperity toasting flutes. $110/pr. (Also available: Love, Health, Happiness)

Champagne cooler. $495

Champagne bottle coaster. $99

Our exclusive†† 5x7" frame. $99

macy's

ClubPlan
Take
12
months
to pay with
no interest†

To order, call 1-800-456-2297. †0% FINANCING ON OUR CLUB PLAN. See Sales Associate for details.
††Exclusive to Federated Dept. Stores. See our entire Waterford collection at selected Macy's. Selections vary by store.

Snow, even in the city, reminded him of skiing, which he had given up. His wife didn't ski. In his bachelor days, he had associated his ski vacations with romantic encounters. Single girls who skied were not averse to speed, or to other physical risks. He'd once met a Dutch girl in Klosters. She was too tall for the bed at the Chesa Grischuna, where (in the athleticism of their lovemaking) she'd broken her right big toe against the headboard and couldn't ski for the rest of her holiday. He had escaped that relationship with only minor injuries.

He'd suffered more lasting scars from an adventure in Aspen, of which (despite the passage of time) he was enduringly fond. She was a German girl who drank Absolut, straight out of the freezer, while she overheated herself in his shower at the Hotel Jerome. She'd made an unheard-of deal with room service: they brought her the frosted fifth of vodka–a full bottle–and a frozen shot glass. She offered him an icy swallow, but his hand was wet, the shot glass was slippery, and he dropped the small, heavy glass in the steamy shower. He promptly stepped on it, cutting his foot.

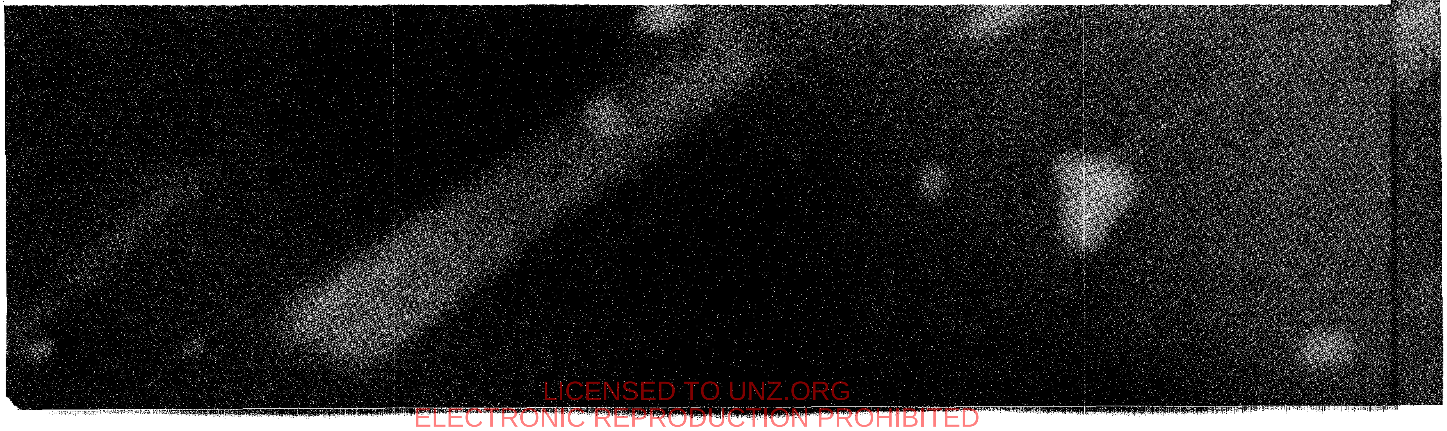
Then *he* was the one who couldn't ski. The stitches, in the ball of his left foot, made him limp on his heel. But while the German girl skied, he happily anticipated her daily arrival in his room at the Jerome. She was admirably consistent: she would begin by ordering the frosty bottle, which was always full, and the ice-cold shot glass. He still dreamed about her reddened skin, smelling of the pine-scented soap from the shower. Usually her hair was wet; he couldn't recall its true color. She was traveling with her parents–and with her kid sister, with whom she shared a room. She had to have dinner with her family every evening. If she ever spent the night with him, her sister would have ratted to her parents, but their late-afternoon liaisons were all that he could have hoped for.

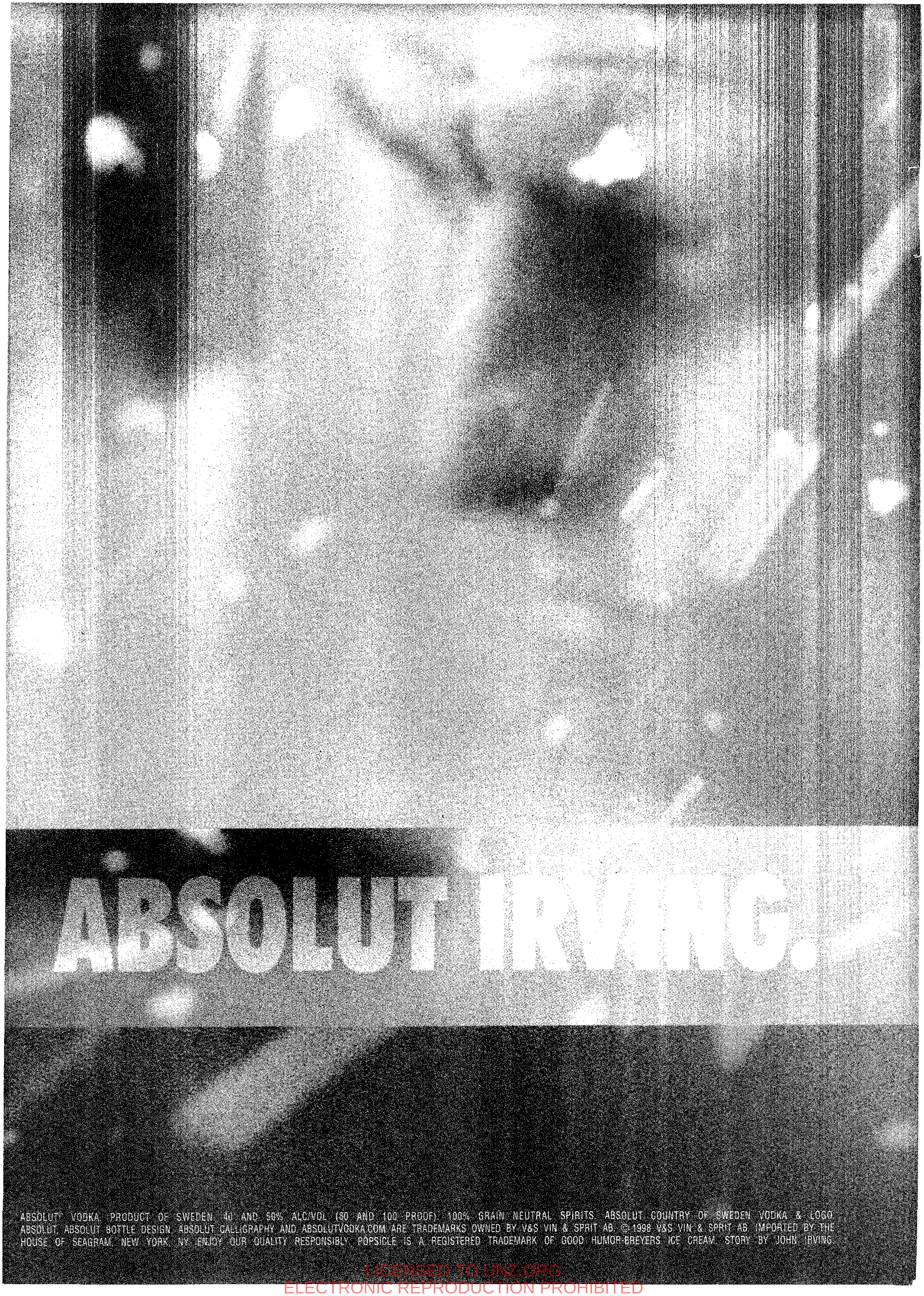
One afternoon, in the passion of the moment, the shot glass rolled under the bed. The German girl proposed that they sip the half-frozen vodka from each other's bellybutton. His navel was disappointingly shallow. In the waning light, as the room grew colder, his bed got wet. As he remembered it, the girl's bellybutton was as deep as a well. He never spilled–he drank every drop.

Now, as the newfallen snow blanketed Manhattan, he remembered the German girl's navel–and her other exciting parts. From the kitchen freezer of his apartment, he poured himself a shot glass of Absolut. He kept the bottle and the shot glass in the rear of the freezer, behind the frozen fish sticks and the frozen peas and corn, the Popsicles that the children liked, and his wife's homemade tomato sauce.

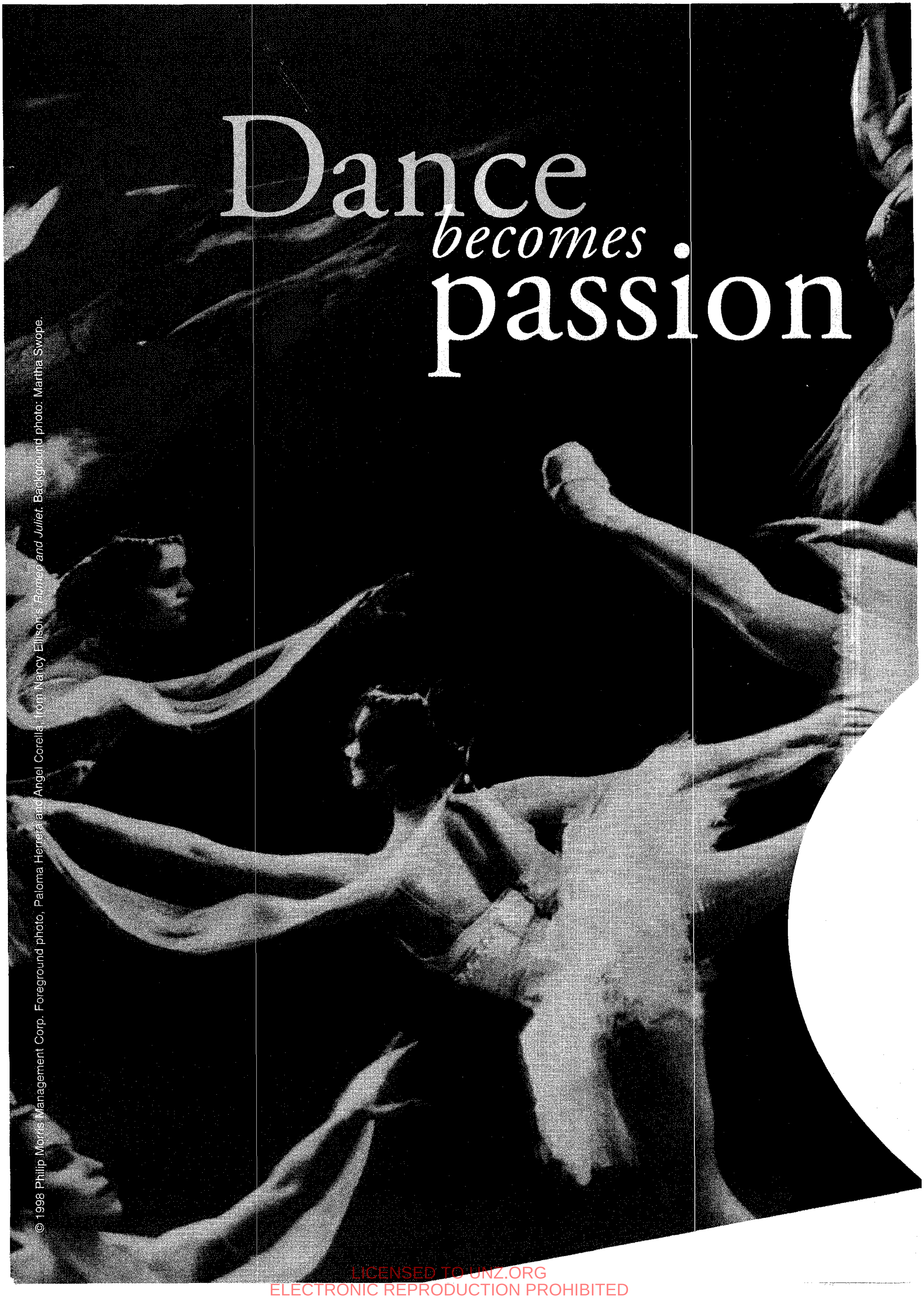
One chilly swallow of the vodka, and the snow that was falling on Lexington Avenue could have been falling on Aspen–dotting the heads and shoulders of the tired skiers returning to the Hotel Jerome.

He never regretted that his wife didn't ski, or that she wore socks to bed and would have slapped him if he'd ever poured half-frozen vodka in her navel. He loved family life. The risks of skiing, and romantic encounters, no longer tempted him. Now, even when it snowed, the Absolut sufficed.




ABSOLUT IRVING.

ABSOLUT® VODKA. PRODUCT OF SWEDEN. 40 AND 50% ALC/VOL (80 AND 100 PROOF). 100% GRAIN NEUTRAL SPIRITS. ABSOLUT COUNTRY OF SWEDEN VODKA & LOGO ABSOLUT, ABSOLUT BOTTLE DESIGN, ABSOLUT CALLIGRAPHY AND ABSOLUTVODKA.COM ARE TRADEMARKS OWNED BY V&S VIN & SPRIT AB. © 1998 V&S VIN & SPRIT AB. IMPORTED BY THE HOUSE OF SEAGRAM, NEW YORK, NY. ENJOY OUR QUALITY RESPONSIBLY. POPSICLE IS A REGISTERED TRADEMARK OF GOOD HUMOR-BREYERS ICE CREAM. STORY BY JOHN IRVING.


Dance
becomes
passion

© 1998 Philip Morris Management Corp. Foreground photo, Paloma Herrera and Angel Corella, from Nancy Ellison's *Romeo and Juliet.* Background photo: Martha Swope.

American Ballet Theatre

In cherished classics and modern masterpieces alike, American Ballet Theatre's international troupe of dancers brings new perspectives and boundless talent to stages all over the world. Yet beyond the magnificent scenery, spectacular costumes and exquisite performers lies the essence of ABT: a dedication to the pure grace and power of their art. You feel it in every gesture, and see it in every movement. Let the passion of American Ballet Theatre move you.

The Philip Morris family of companies has supported the innovative spirit of American Ballet Theatre for more than a decade. This year we celebrate 40 years of arts support—a pioneering commitment to the visionary individuals and organizations whose creativity inspires us all.

American Ballet Theatre
City Center, New York City
October 27–November 8, 1998
For tickets, call (212) 581-1212

To find out how you can support ABT, call (212) 477-3030 or visit www.abt.org/

40 **Years of Arts Support**

PHILIP MORRIS COMPANIES INC.

KRAFT FOODS, INC. MILLER BREWING COMPANY PHILIP MORRIS CAPITAL CORPORATION
PHILIP MORRIS INTERNATIONAL INC. PHILIP MORRIS U.S.A.

By the Book

Readers, both traditional and forward-thinking, battle over the 'Book Review'; we can add modern glamour to Penn Station's Beaux-Arts shell.

THANK YOU, THANK YOU, THANK YOU for Michael Wolff's review of *The New York Times Book Review*! ["Media: Review Review," October 12]. I can only hope all those staunch supporters of the good old days of publishing as described in Wolff's article can see how sad staying behind the times can be, no matter what one's reputation once was. Wolff's solutions for bringing the *Book Review* into the future are excellent and got me excited about the possibilities. Having worked for two publishers that moved rapidly to the forefront of electronic-journal publishing, I am now bringing a smaller, "old world" publisher into the e-world. It'll be no easy task—there are plenty of publishing eccentrics like Chip McGrath out there.

Tulie O'Connor
Director of Publishing, Planning, and Policy
Marcel Dekker, Inc.
MANHATTAN

AS ONE OF THOSE MEN WHOM MR. WOLFF undoubtedly avoids on the Upper West Side and one who reads *The New York Times Book Review* every Sunday (albeit with a pleasure considerably less than that induced by *The New York Review of Books*), I picked up your October 12 issue during a rare lapse of judgment and read Mr. Wolff's "review" of the *Review*. I must express my gratitude to Mr. Wolff, and to the editors who published his review, for reinforcing my opinion of your magazine. If Simon & Schuster and other publishers need an outlet in which to peddle lists composed predominantly of celebrity biographies and other trash, they should seek a venue other than the *Book Review*. Might I suggest a joint venture with *New York* Magazine?

Michael T. Manzi
MANHATTAN

SINCE WHEN IS IT OBSOLESCENT TO RISE above mass marketing and pedestrian commercial trends in order to concentrate on the intrinsic literary quality and artistic value of a book? Mr. Wolff claims that "the *Book Review* is one of the few cultural touchstones to remain almost pristinely intact through most of the century." And the problem would be? It's a thankless, difficult job at times, to be sure, this cultural-touchstone business, but absolutely essential. Mr. Wolff even admits that "one of the virtues, in fact, of the New York *Times* is that it does hold out longer than most institutions against the tides of change and commercialism." As it should.

Mr. Wolff, the world is not "as it is," a state to which you have so sadly resigned yourself, but rather as you and I and the heroically obsolescent Mr. McGrath and anyone else who gives a whit about literature make it. Wag the dog elsewhere.

Karen Konigsberg
MANHATTAN

Letters may be edited for space and clarity. They should be addressed to Letters to the Editor, New York *Magazine, 444 Madison Avenue, New York, N.Y. 10022-6999, or sent via e-mail to NYLetters@aol.com. Please include a daytime phone number.*

Looking Forward

FOR THE NEW TRAIN-STATION DESIGN TO work within the James A. Farley post office, it must incorporate design aesthetics that effectively symbolize the city's culture and remain inherently functional—a daunting challenge, indeed ["Cityscape: New Train of Thought," Karrie Jacobs, October 12]. We all must heed the late architecture critic Lewis Mumford's 1946 warnings about the inherent drawbacks of dusting off the old to create the new: "[Americans] have turned toward the past, particularly during this last century, in order to conceal our own spiritual barrenness and timidity; but a formal rehash of the past, without love, faith, or understanding, has not even the virtue of self-deception."

It's time to challenge the city's collective intellect with a new design that both enriches daily life and challenges the senses instead of lulling us into complacency with things past. Kudos to Karrie Jacobs for challenging the designers to lose their timidity and seize the opportunity to give a great city a great public space that looks forward rather than behind.

Darrin W. Arremony
LARCHMONT, N.Y.

AS THE ENGINEERS SELECTED TO TRANSFORM the James A. Farley post office into the new Pennsylvania Station, we read Karrie Jacobs's article with interest. McKim, Mead & White's buildings, innovative at their creation, have become beloved landmarks and will withstand the test of time. It was particularly interesting to us that Ms. Jacobs chose two of our projects to compare with the proposed new station—we served as the engineering designers of the Phoenix Public Library and the Hong Kong Bank. The buildings represent our commitment to designing structures that have those timeless qualities that Ms. Jacobs applauds. It is in this vein that we approach our role in the Penn Station project. We are proud to be a part of a very strong team—a team that will be inspired by the public spaces of the past, that will design with the innovation and technology of the present, and that will serve—as well as delight—its users well into the future.

Raymond Crane
Principal, Ove Arup & Partners
MANHATTAN

A LACK OF UNDERSTANDING OF THE FUNdamentals of design and construction has dumbed-down America to the point that the people will accept anything as long as it is hyped enough. The pictured bare-pipe examples of modern architecture are not only dead ugly but impractical and impossible to maintain. This, too, shall pass away. Then, perhaps, the pendulum will swing backwards toward human-scaled shelter.

Gersil N. Kay
PHILADELPHIA, PENN.

Say a Little Prayer

THANKS TO *NEW YORK* FOR FINDING A place for coverage of religion in this city. Trish Deitch Rohrer's piece was terrific—in the best style of *New York* ["Savior Faire," October 12]. Please assign her to profile other such personalities as Pete Scazzero, and in the same way: without patronizing the man or belittling his faith, with context that makes religious experience and vocation in New York City as matter-of-fact as banking or biking or baking, and with such fine writing. It was a great treat to see an article on this enormous aspect of human life—an

◀ Open here.
This is your
moment
to discover
Beautiful.
BEAUTIFUL
ESTĒE LAUDER

© 1998 Estée Lauder Inc. Gown: Elizabeth Emanuel

Our gift to you

Beautiful Favorites

Free with any Beautiful purchase
of 45.00 or more. Worth 80.00.

BEAUTIFUL
ESTĒE LAUDER
BEAUTIFUL
PERFUMED
BODY POWDER
NET WT. 1 OZ./28.3g e
ESTĒE LAUDER
BEAUTIFUL
BEAUTIFUL
PERFUMED
BATH AND
SHOWER GELÉE
1.7 FL.OZ./50ml
ESTĒE LAUDER

Available for a limited time only at Estée Lauder Counters everywhere.
Offer good while supplies last. One to a customer, please.

BEAUTIFUL
ESTĒE LAUDER

ELECTRONIC REPRODUCTION PROHIBITED

aspect usually tossed aside by magazines like this one. Please, more.

Jeff Spurgeon
BROOKLYN

WHAT I LOVE ABOUT THE NEW LIFE FELlowship is the freedom to be myself, the challenge to be better, and the encouraging power of the Spirit. We are each encouraged to develop our own relationship with God and to follow his unique path for each of us. I've been with New Life for ten years. When Pete Scazzero went on sabbatical some two years ago, we did very well without him—nothing against him, but a strong testimony to how God empowers us individually and corporately, so that we don't need to rely upon any one leader except Jesus. (Read I Corinthians 12.) Scazzero is a visionary and an excellent speaker with wonderful insights. New Life is also committed to the arts and artists, especially theater, music, and dance. They've even produced a few of my skits in the past, to illustrate their sermons.

Melanie N. Lee
CORONA, N.Y.

No Headway

WOULD HEAD CEO JOHAN ELIASCH HAVE thought it "great fun" had a strategist suggested that, instead of Monica Lewinsky, his mother, sister, daughter, or lover be the blindfolded, kneeling image used to sell Head products ["Intelligencer: Monica Turns Down Head," October 12]. Those who attempt to capitalize on the debasement of this woman (and the president) also succeed in debasing themselves.

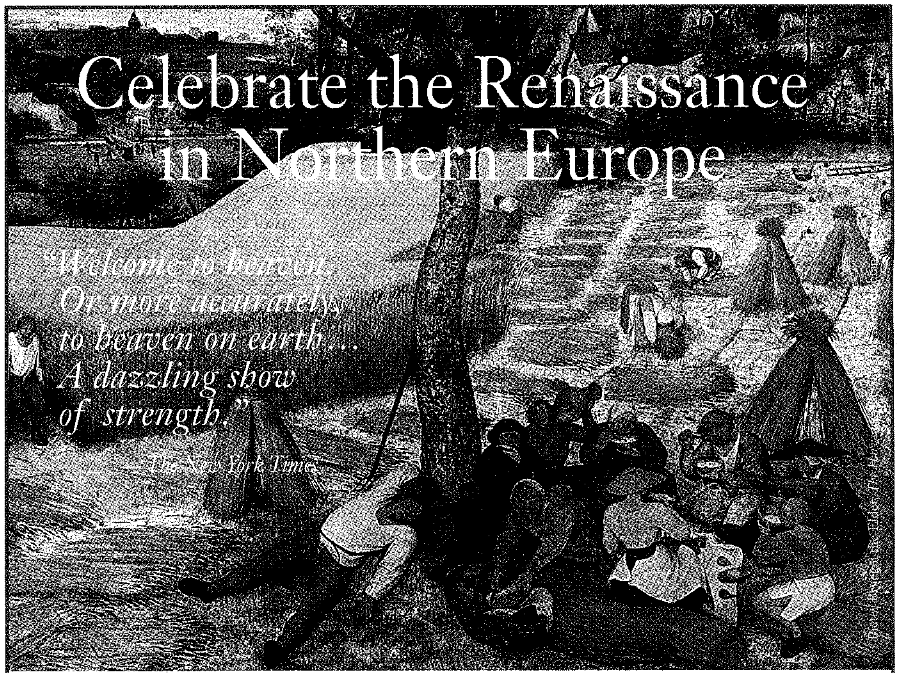
Adeena Dworkin
MANHATTAN

Meat-Eater

I ENJOYED YOUR OCTOBER 5 "CUE: RESTaurants" piece on buffalo meat, but readers who don't spend much time at Windows on the World, or even Michael Jordan's Steak House, might get to the Cheyenne Diner on 33rd Street and Ninth Avenue. Their bison burgers and steaks may be only diner food, but that's enough to keep some of us satisfied. I'm not one of the owners there, I just want to make sure they get enough business to keep buffalo on the menu.

Alec Pruchnicki
MANHATTAN

Correction The October 12 issue ("Interiors '98") listed the wrong telephone number for Totem. The correct number is 925-5506; call 888-519-5587 for the store's new catalogue, *DSGN.* ■


Celebrate the Renaissance in Northern Europe
"Welcome to heaven. Or more accurately, to heaven on earth.... A dazzling show of strength."
The New York Times

From Van Eyck to Bruegel
Early Netherlandish Painting in The Metropolitan Museum of Art
Through January 3, 1999

For the first time, sublime paintings from the greatest masters of Netherlandish art are united from four separate collections within the Metropolitan to create a once-in-a-lifetime exhibition. More than 140 works by Jan van Eyck, Petrus Christus, Hans Memling, Rogier van der Weyden, Pieter Bruegel, and others offer an unforgettable record of their world, rendered in luminous color with pristine clarity.

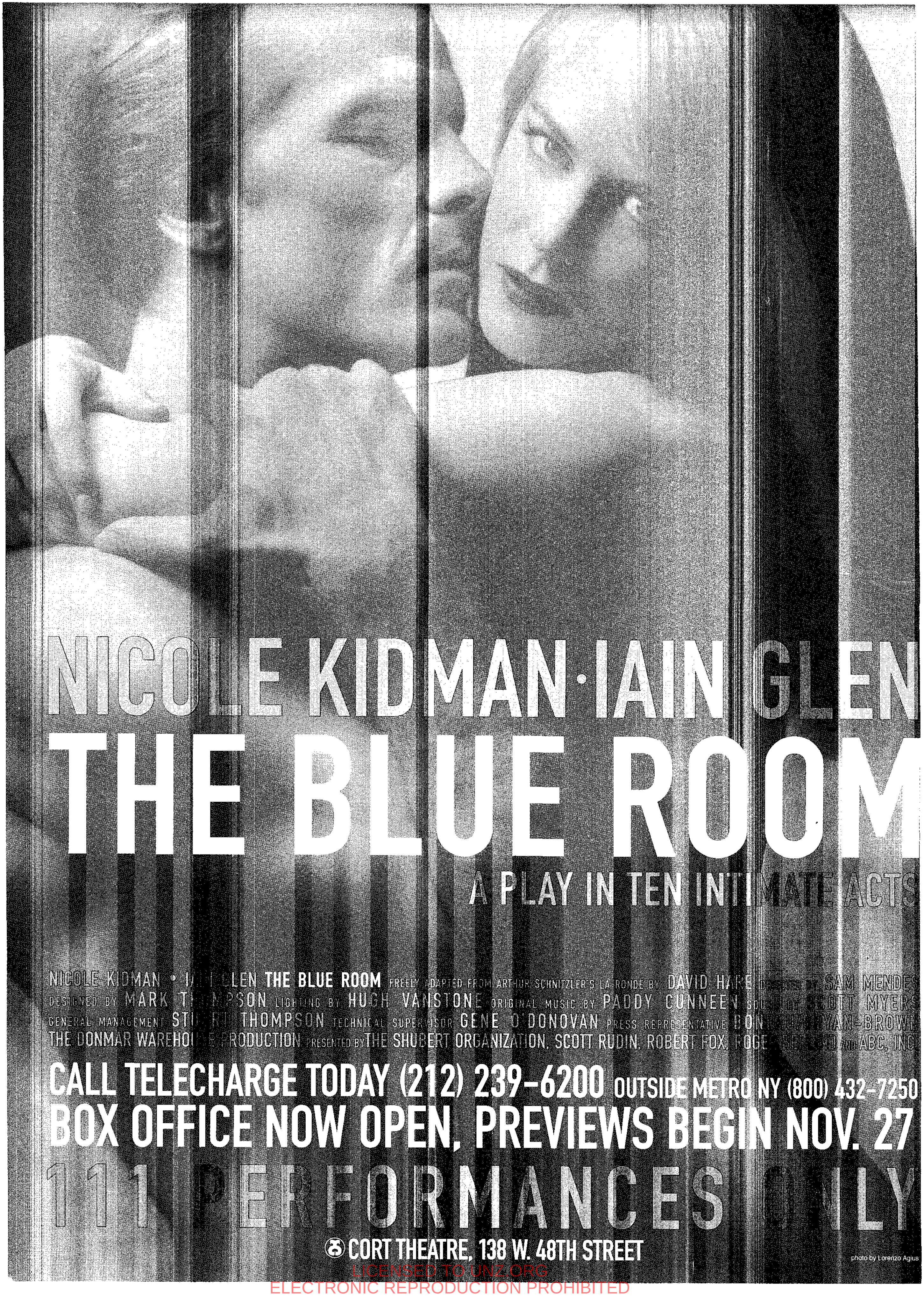
The exhibition is made possible in part by The Kossak Family Foundation.

THE METROPOLITAN MUSEUM OF ART

OPEN FRIDAY AND SATURDAY EVENINGS UNTIL 9 P.M.
Fifth Avenue at 82nd Street • www.metmuseum.org

ge
gallery eclectic
designed by Catherine Angiel

27 main street • southampton • ny • (516) 287-0463
43 greenwich avenue • new york city • (212) 924-4314



NICOLE KIDMAN · IAIN GLEN

THE BLUE ROOM

A PLAY IN TEN INTIMATE ACTS

NICOLE KIDMAN • IAIN GLEN **THE BLUE ROOM** FREELY ADAPTED FROM ARTHUR SCHNITZLER'S LA RONDE BY DAVID HARE DIRECTED BY SAM MENDES
DESIGNED BY MARK THOMPSON LIGHTING BY HUGH VANSTONE ORIGINAL MUSIC BY PADDY CUNNEEN SOUND BY SCOTT MYERS
GENERAL MANAGEMENT STUART THOMPSON TECHNICAL SUPERVISOR GENE O'DONOVAN PRESS REPRESENTATIVE BONEAU/BRYAN-BROWN
THE DONMAR WAREHOUSE PRODUCTION PRESENTED BY THE SHUBERT ORGANIZATION, SCOTT RUDIN, ROBERT FOX, ROGER BERLIND AND ABC, INC.

CALL TELECHARGE TODAY (212) 239-6200 OUTSIDE METRO NY (800) 432-7250

BOX OFFICE NOW OPEN, PREVIEWS BEGIN NOV. 27

111 PERFORMANCES ONLY

CORT THEATRE, 138 W. 48TH STREET

photo by Lorenzo Agius

BY BETH LANDMAN KEIL AND DEBORAH MITCHELL

INTELLIGENCER

IT TAKES A VILLAGE TO RAZE A HOUSE

Will Sagaponack secede? Last Monday **Al Bialek** and some neighbors formed the Sagaponack Village Association, hoping to get the historic district, part of the town of Southampton, incorporated as an independent village. "Town Hall is ten miles away, and we feel that they don't really care about Sagaponack," he says. Since Southampton approved plans for **Ira Rennert**'s cozy 29-bedroom, 39-bathroom single-family dwelling, neighbors have been up in arms, although Bialek says the incorporation bid isn't "related specifically" to the Rennert project. The group is circulating petitions calling for a special election to vote on incorporation. "Have they invited Ira Rennert to join?" wonders Southampton supervisor **Vincent Cannuscio**. "God bless 'em, let them go do it," he says, adding that they'll then be responsible for "police protection, road improvements, zoning, planning, and also the lovely task of dealing with citizens' demanding disparately different things." Counters Bialek: "Typically, property values go up 25 percent and real estate taxes go down" after incorporation.

THE CHEF, THE STAR, THE CRITIC & THE MOM

For once **Joan Collins** gets to play the innocent victim of someone else's scandal—in this case **Adrian (A.A.) Gill**, London's famously barbed food critic. Collins became a casualty when **Gordon Ramsay**, a Michelin-starred London chef as well known for his hot temper as for his culinary flair, threw the pair and their companions out of his restaurant earlier this month. Ramsay, having first whetted the table's appetite with drinks and a glimpse of its gourmet menu, haughtily banished the critic as punishment for "personal" insults printed in Gill's *Sunday Times* column—apologizing profusely to Collins all the while. "Joan was mortified and Gill was not a happy camper," reports one diner who observed the scene. "Adrian took Joan into Gordon Ramsay thinking the chef would never have the cheek to throw *her* out." The actress got her revenge, as always: Ramsay's mother, a longtime Collins fan, called to chastise him in the morning. "Anyone who comes into my restaurant and has two cappuccinos, two bread rolls, and seven cigarettes for an appetizer is not a food critic," says Ramsay. "I told Joan not to take it personally." And as for his mother, "I can assure you I'm not on her brownie list and it's my birthday in two weeks time."

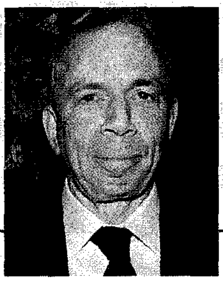
Joan Collins: Dine-nasty

IMAGINE THERE'S NO COPYRIGHT

Is **George Pataki**'s ad team taking creative license? One TV commercial begins with a few seconds of music that sounds remarkably—in fact, precisely—like the opening of "Love Me Do," before a voice-over implies that **Peter Vallone** has raised taxes more times than the Beatles had gold records. But how did Pataki's people get permission? **Paul McCartney** is famously skittish about anyone's using his music to promote anything, and **Michael Jackson** doesn't own this one. Did they ask **Yoko**? **Sean**? "No," says their lawyer, "and I'd venture to guess they didn't go to **Julian**, either." In fact they went to no one. "It's not Beatles music," explains **Michael Marr**, a Pataki spokesperson, who says the snippet was a random recording they found in the studio while making the commercial. A random recording made by . . . ? "Somebody." But it does sound a lot like the Fab Four, no? "I wouldn't make that characterization," Marr says, adding, "I'm confident we're in compliance with copyright law." So finding this particular music was just sheer good luck? "I'm not going to comment on that," says the spokesman. "Besides, the ad isn't running anymore."

CICERO NEWHOUSE PLAYS TIMES SQUARE

Who says **S. I. Newhouse** doesn't look out for the little people? When Condé Nast's capo was in the middle of signing the lease to cart his magazine empire from Madison Avenue over to Times Square, his concern for one particular small creature almost stopped the proceedings. As a gaggle of lawyers rustled about Newhouse's office with papers to sign, according to one inside source, Newhouse suddenly held his pen and asked ominously, "Where's the clause for the dog?" Developer **Douglas Durst**, known for being flexible with tenants, had agreed to a provision guaranteeing that S.I. and **Victoria Newhouse** can bring their pug to the office whenever they want to, despite the building's "no pets" policy. Once the clause was pointed out, Newhouse signed on the dotted line. The deal has outlived the dog it was designed to accommodate: Nero, the lucky pug who lived with the Newhouses three years ago when the lease was signed, has since died of cancer and been succeeded by **Cicero Newhouse**, who has already been fêted with a party at **Alexandra Penney**'s River House apartment. As for Cicero's contractual right to frolic in 4 Times Square, spokesmen for both Durst and Newhouse refused to comment.



Photographs:top to bottom, Dave Bennett/Globe Photos; AP/Wide World.

ESPY
THE
ESPY

Mia Hamm:
Pepsi challenge

NO MORE HAMMING IT UP FOR PEPSI

Simply being the most marketable female athlete in America may not be enough to secure your position as a Pepsi spokesperson. Lanky **Mia Hamm**, star forward of the U.S. women's national soccer team, was the darling of last year's "Pepsi Stuff" campaign, but when her contract expired last winter, Pepsi, in a surprise move, decided not to renew it. Why did Pepsi—"the official soft drink of Major League Soccer"—let go of the No. 1 player on the No. 1 team with the Women's World Cup coming to America in June? Hamm's agent, **David Bober**, says he'd been wrangling over Hamm's contract for the past four months but that he and the cola giant "failed to come to terms." Bober says Hamm is thinking about signing with one of Pepsi's competitors. But a Pepsi flack insists, "Mia is still a valued member of the Pepsi family, and we look forward to working with her in the future."

NOT ALL EGGS IN ONE BASKET

Even though it happened on Park Avenue, when Caviarteria owner **Eric Sobol** spotted his ex-wholesaler **Vladislav Tartakovsky** through the window of Tartakovsky's new restaurant, Simply Caviar, last week, the ensuing scene might have come from one of **Boris Yeltsin**'s wilder benders. "We were sitting there doing a little tasting," said Tartakovsky, "when Eric walks by and starts banging on the window and shouting. He screamed the F-word 50 million times." Sobol admits that he "banged on the window," but as for the shouting, he adds pointedly that "it was so empty in there, anything would seem loud." (*Empty?* Tartakovsky maintains that it was 3:30 P.M.—not a busy hour for any restaurant.) In any event, Sobol is doing more than just shouting: He's suing Tartakovsky for $20 million for allegedly hiring away two of his employees and persuading them to take the Caviarteria mailing list with them. "When I banged on the window, I said, 'I want my money,' " says Sobol. "We've been in the business for 50 years. These are our lists, and I don't appreciate them being stolen." Tartakovsky, who prior to opening his own place had sold caviar to Sobol for five years until the two parted ways over money in early 1997, admits hiring the employees. He says he didn't know the list was stolen, that he fired them when he found out, and that he never used the list anyway. Says Sobol, "Any penny he's taken in from our customers belongs to me."

MANUAL, LABORED; ABC DEALBREAKER?

SUBURBAN STYLE: Maybe they need a new delete key at *The Journal News*. The reporters and editors of Westchester's morning paper recently got a new stylebook that included some markedly unstylish observations. "Life here may be too easy," it read. "There is not much incentive or encouragement for strong or thoughtful writing. . . . There is precious little teaching or learning. And there is no real accountability for failure." An apology from editor **Robert Ritter** explained that the Maoist-style self-criticism, which came from "one of many memos" Ritter had solicited from his staff, was "inadvertently included in the new manual." The dummy headline accidentally published on *The Journal News*'s front page a week later—POPE SIGNS THE YADA, YADA, YADA—presumably still fell short of that strong and thoughtful writing the stylebook authors had in mind.

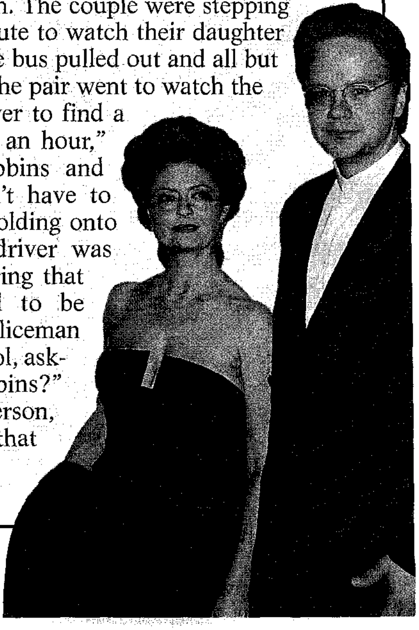
BRIAN'S SONG: ABC News chief **David Westin** and his star investigative reporter, **Brian Ross**, still agree on at least one thing: Ross's contract with the network is due to expire in just under a year. Since **Howard Kurtz** broke the news that Westin had killed Ross's story about lax security at Disney theme parks, rumors have bubbled around the industry that the reporter may be looking for a way out of his deal. Why else, the reasoning goes, would Ross take on a tough story about his network's parent company that's based on a book by Regnery, the fringe conservative publisher? Ross's lawyer, **Martin Lobel**, admits that he's had a few calls. "They smell blood in the water, and the sharks feed," he says. But Lobel insists that he hasn't had any actual talks about a new deal for his client. ABC News spokeswoman **Eileen Murphy** refused to discuss contractual matters, but said that Ross is still at work. Stay tuned.

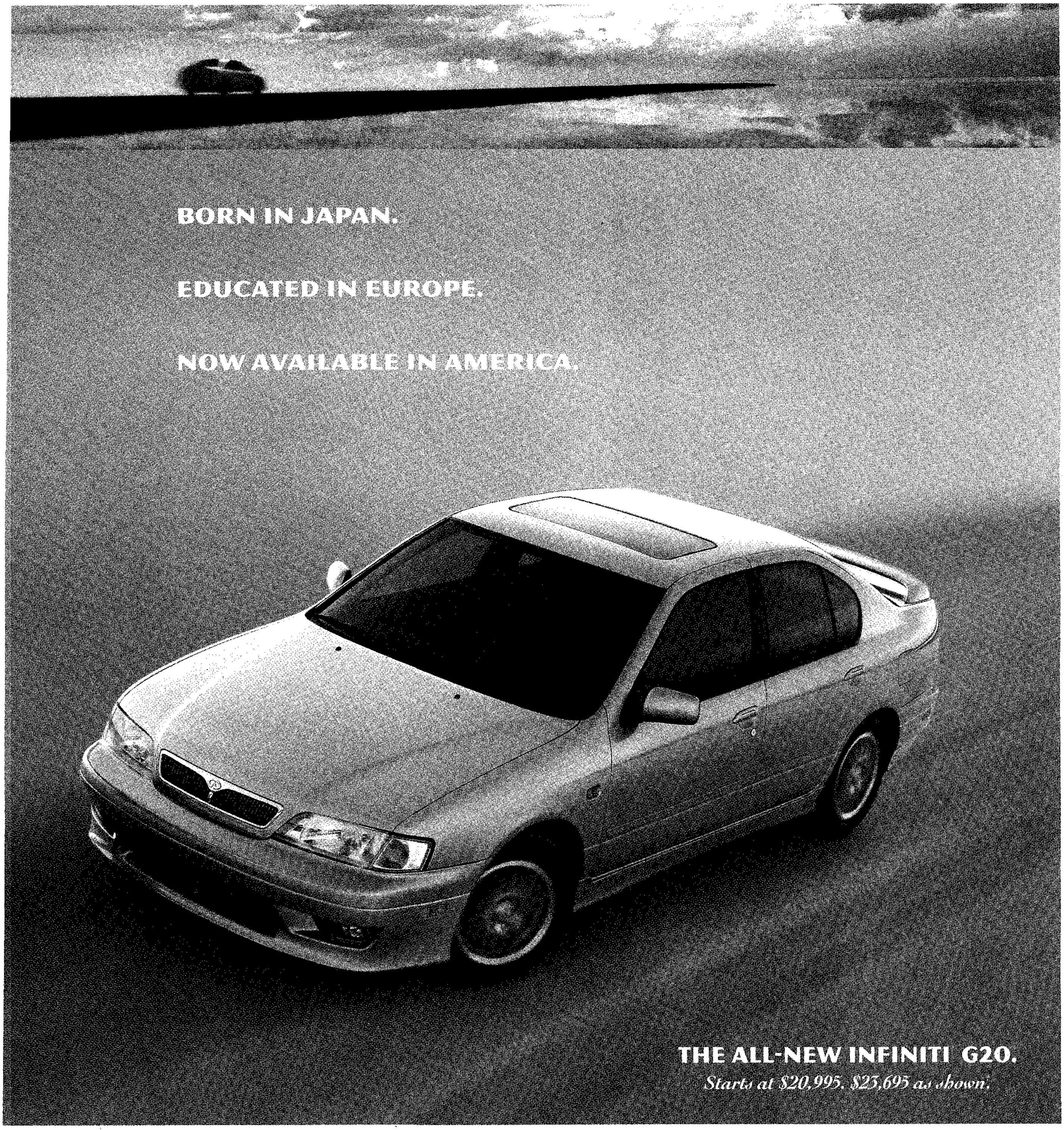
David Westin:
Star crossed?

Additional reporting by Ian Spiegelman and Elana Zeide.

TIM ROBBINS'S BIRTHDAY BASH

As if turning 40 weren't enough. Last week, **Tim Robbins** had a bit of birthday excitement when the Town Car he and his wife, **Susan Sarandon**, were in was sideswiped by a school bus in Brooklyn. The couple were stepping out onto the curb en route to watch their daughter **Eva** play soccer when the bus pulled out and all but tore off an open door. The pair went to watch the game, leaving their driver to find a replacement ("For $85 an hour," he observed, "Mr. Robbins and Ms. Sarandon shouldn't have to drive around in a car holding onto the door"). The bus driver was worried as well, muttering that "of all things, it had to be celebrities." But the policeman on the scene kept his cool, asking "Who's Tom Robbins?" According to a spokesperson, the couple cared only that "Eva's team won."

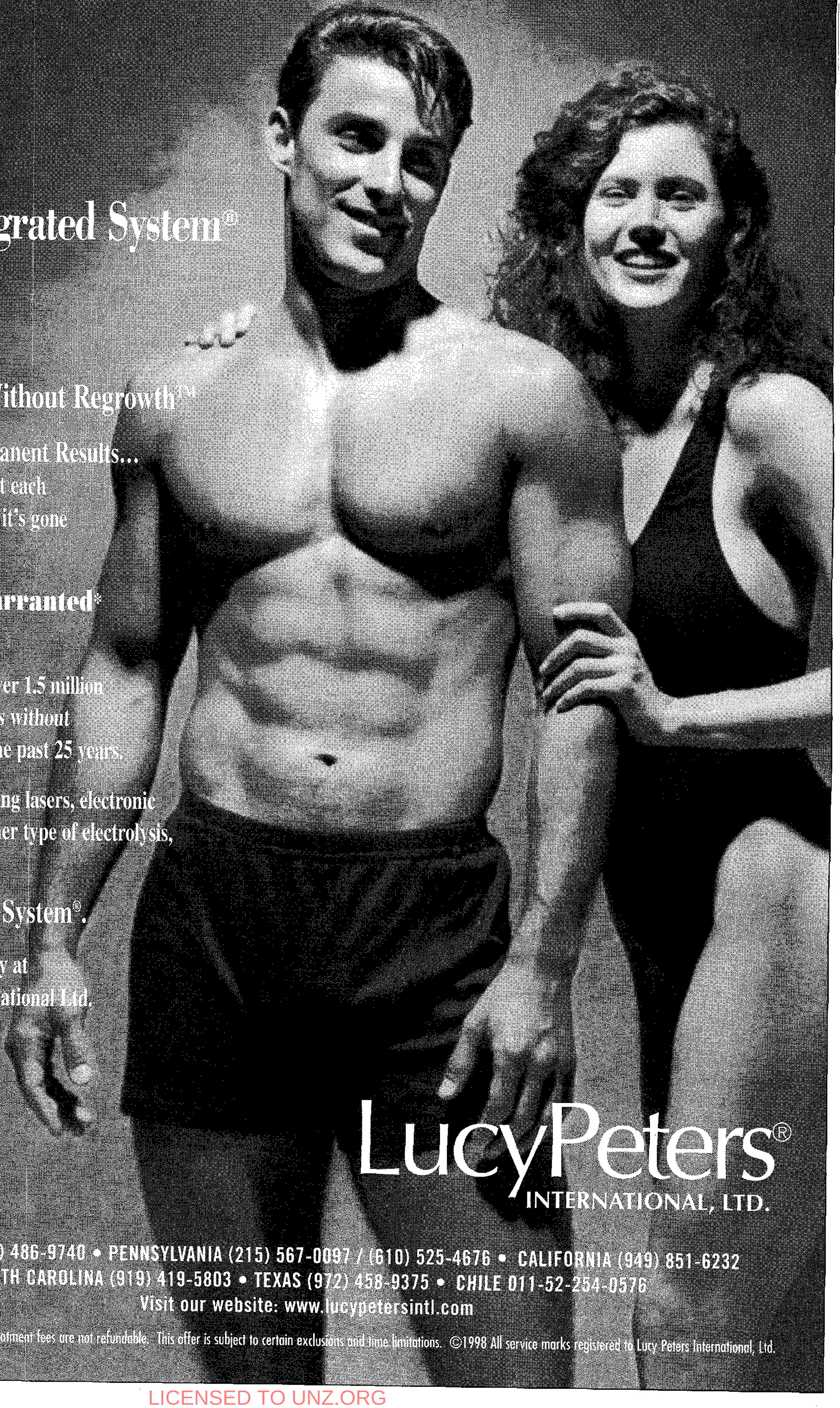



BORN IN JAPAN.
EDUCATED IN EUROPE.
NOW AVAILABLE IN AMERICA.
THE ALL-NEW INFINITI G20.
Starts at $20,995. $23,695 as shown.†

It began as the product of meticulous Japanese design. But it was sent to Europe for finishing school. Presenting the all-new G20. Combining all the attention to detail you'd expect from a Japanese luxury sedan – like lustrous 15" aluminum-alloy wheels and a custom-tuned Bose® audio system with CD – with all the performance you'd expect from a car whose suspension and responsiveness were developed on Germany's high-speed autobahns, Austria's twisting alpine roads, and England's legendary race tracks. To learn more about the all-new G20, see your nearest Infiniti Retailer for a Guest Drive.® (Just keep in mind that in America, we've got speed limits on our freeways.)

INFINITI. OWN ONE AND YOU'LL UNDERSTAND.
www.G20.com / 800-499-5900

†Prices are 1999 MSRPs. G20 standard model is $20,995 and G20 Touring Model is $23,695. Both prices are **excluding $525 destination charge**, taxes, title, license, insurance, and options. Retailer sets actual price. See retailer for details. © 1998 Infiniti Division of Nissan Motor Corporation U.S.A. Bose® is a registered trademark of the Bose Corporation.



ACHIEVING PERSONAL PERFECTION

The Integrated System®

Electrolysis Without Regrowth™

Immediate Permanent Results... means that we treat each hair just once, and it's gone forever!

Our quotes are **warranted*** in writing.

We've performed over 1.5 million hours of electrolysis without regrowth, during the past 25 years.

Nothing, including lasers, electronic tweezing or any other type of electrolysis, comes close to...

The Integrated System®.

Available exclusively at Lucy Peters® International Ltd. treatment centers.

LucyPeters®
INTERNATIONAL, LTD.

NEW YORK (212) 486-9740 • PENNSYLVANIA (215) 567-0097 / (610) 525-4676 • CALIFORNIA (949) 851-6232
NORTH CAROLINA (919) 419-5803 • TEXAS (972) 458-9375 • CHILE 011-52-254-0576
Visit our website: www.lucypetersintl.com

Major credit cards Honored. *Treatment fees are not refundable. This offer is subject to certain exclusions and time limitations. ©1998 All service marks registered to Lucy Peters International, Ltd.

GOTHAM

STOP the Lynchings
Workers World Party (212) 627-2994
Laramie Jasper FIGHT BACK!
BNTF

Violent night: Police clash with marchers at Matthew Shepard's memorial.

The Riot Act

Last week's violence proved that gay people still have a lot of reasons to be angry.

FOR SOME TIME NOW IT has been fashionable, in certain gay urban circles, to proclaim the death of activism. Battered by AIDS and betrayed by politics, queer anger had become passé. In its place arose "post-gay" consumerism, a glossy, pop-culture world of *Ellen* reruns, *Out* magazine, designer clothes, and designer drugs that helped disguise the absence of meaningful power.

If nothing else, last Monday's march down Fifth Avenue in memory of Matthew Shepard shattered that illusion. Bergdorf Goodman was ringed by protective barricades. The bloodiest clash of the evening occurred a few steps outside the Royalton. And even Martha Stewart, grimly trapped in a jeep on 43rd Street, with her windows tightly shut, seemed less than thrilled to spend an hour with a few thousand of her most devoted customers.

The fringe-dwellers who have led gay activism since Stonewall were in the minority among those who assembled to mourn the brutal murder of a gay student in Laramie, Wyoming. Instead, the crowd was largely white professionals, upstanding sorts who came directly from work at conservative midtown offices like Cravath Swaine & Moore, and Time Inc. The sorts of people who are used to thinking that they're part of the establishment, and that the system works for them. Conspicuous in their suits and ties, they stood with their candles in front of the Plaza alongside T-shirt-clad activists and Lesbian Avengers and elderly couples and backpacking freshmen from Columbia and NYU. And me.

The plan was to proceed peacefully down Fifth Avenue from the Plaza to Madison Square Park, along the same route taken every June by the Gay Pride parade. And when, in the march's first moments, a cop on a bullhorn ordered the 5,000 of us to stay on the sidewalk, all but a handful complied. But at 50th Street, about 200 policemen—outfitted in full riot-gear regalia—surrounded St. Patrick's Cathedral, and the sight of them stirred something in the crowd: Fear. And rage.

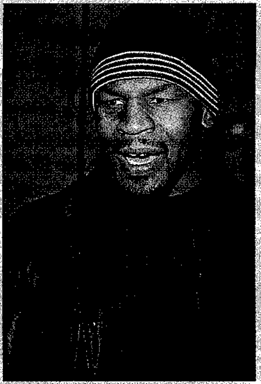
Suddenly it seemed stupid and self-defeating to stay on the sidewalks. The march was, after all, about taking back the streets: asserting the right to move proudly and openly in a city where doing so is still a dangerous proposition. In 1998, a year that has seen the city's crime rates tumble to a new low, reported incidents of anti-gay violence have risen by almost 80 percent. Surrounded by a massive army of cops, you couldn't help but wonder why the same police force that so successfully rounded up jaywalkers and rogue food vendors seemed so incapable of preventing gay-bashing. And how it came to pass that a peaceful protest against violence ended up in a noxious cloud of pepper spray.

Moving in tight formation, police advanced on the crowd, arresting anyone unlucky enough to be in their way. Among the first taken into custody were the trained volunteer marshals—the very people charged with preserving order. Now leaderless, the marchers streamed haphazardly down Fifth Avenue in waves,

(continued on page 20)

CAMEO

Of Course, There's Always QVC



MIKE TYSON'S APPEAL HEARING BEFORE NEVADA'S BOXING COMmission last week was probably the easiest fight of his life, and he would've been better off if he'd lost it. As a fighter, Tyson is history, though as a circus freak he still has considerable box-office appeal. That fact was not lost on the Vegas sharks who stood by him while his re-entry into the ring was rubber-stamped through. All that means for Tyson, really, is that he'll have to find some new and horrifying way to sabotage his own career again. Maybe if he'd been denied his boxing license and was forced to barnstorm through Europe like Jack Johnson did a century ago, he might've become a real fighter again. Or at least a Euro hipster. Now that's a prospect a guy could really sink his teeth into.

'hotographs: top to bottom; Rommel Pecson/Impact Visuals; Steve Azzara/Sygma.

Riot *continued from page 19*

until they ran up against police barricades; then they broke away and flowed down every unguarded artery.

By 6:30, the scene had erupted into pandemonium. Officers on motorcycles zoomed in and out of the crowd. Police commandeered a number of MTA buses, emptying their startled passengers onto the street, filling them up again with handcuffed demonstrators.

As the convoy of packed buses rolled down Fifth Avenue, a gray-haired man with a flickering candle in his hand suddenly sat down in the road, right in front of the lead bus, and stoically refused to move. Three cops rushed over and dragged him into the bus. The vehicle started moving again. He waved from the window.

By 7:30, I was trapped with thousands of other marchers on a dark stretch of 43rd Street, sealed off on either end by walls of police. The few organizers who hadn't been arrested had directed us there, assured by police that we'd be allowed to proceed down Broadway. Deceived and scared, running on adrenaline, the crowd turned hostile.

"Storm the Royalton!" one man shouted. Everyone laughed nervously. But the pretty-boy doormen usually posted outside the hotel were nowhere in evidence. In their place stood a sullen row of helmeted riot cops brandishing plastic handcuffs. I was trapped against the barricades when a half-dozen horses appeared on 43rd Street and charged into the crowd.

Someone I know, a lawyer, was knocked flat on his back, where he lay—caked with mud, clutching his briefcase—staring up at a red-faced cop on horseback, who stared back at him with disdain. A cop with a bullhorn screamed at everyone to disperse. But hemmed in on all sides, we had nowhere to go.

Suddenly it became clear that our numbers did not guarantee our safety. A girl about Matthew Shepard's age was sprawled on the ground—she'd been kicked in the face by a horse. A cop on horseback trotted over and screamed for her to get up. "Get her out of here or I'll kill her," he yelled.

The next day, the New York *Post* would predictably characterize the march as a gay riot, neatly absolving the Police Department. But the truth is that in the bedlam, it was the marchers who struggled to keep the peace. In the end, dozens of people were hurt and 110 were arrested (some deprived of their AIDS drugs for up to twenty hours), in order to protect the city against a traffic jam. One man was cuffed so tightly that he lost the circulation in his arm and eventually passed out. The ambulance that took him to the hospital returned to transport him back to jail.

In the end, despite the violence, about 3,000 marchers eventually made it to Madison Square. A woman on a makeshift stage said a prayer in Matthew Shepard's memory. Strangers held hands in the darkness. A thousand lit candles flickered as the crowd fell silent. Only the sirens broke the peace. MAER ROSHAN

DIPLOMACY

No Wall for China

Chinese ambassadors are mortified by the public bathroom next door.

THE PLAN SEEMED PERFECT: Millennium Partners, the real-estate developers, needed the air rights to China's permanent mission to the United Nations, at 155 West 66th Street, and the Chinese government wanted to move closer to the United Nations. Millennium proposed a straight-up swap—the mission in exchange for two Millennium properties, including the former Evyan perfume factory at 350 East 35th Street. In 1995, the Chinese took it.

They soon became aware, however, of one of the neighborhood's less attractive amenities. Right across the street from the main entrance of their new pink marble home was a large public toilet—an offense against delicate sensibilities and a feng shui nightmare. "Some visitors to our mission raised this matter," noted Chen Ran Feng, a spokesperson. "They told us they had strange feelings when they saw this toilet in front of the mission. Every time they came, they mentioned it." It become a major embarrassment.

Sitting on the southeast corner of St. Vartan Park, the facilities—one for men, one for women—occupy a light-brown brick building. During park hours, when the rest-room doors are often left wide open, any passerby can see right in.

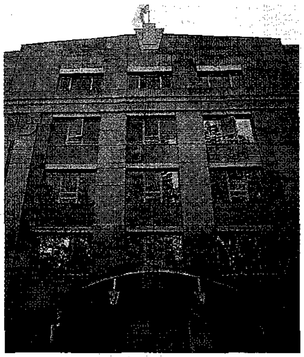
The Parks Department calls the edifice a comfort station, but the discomfort that this open-door policy has caused the Chinese government has made the toilet an international hot seat. In 1997, the mission contacted city officials. "We have never asked that the public toilet be removed," Chen says. "We did make several suggestions as to how to improve the environment there."

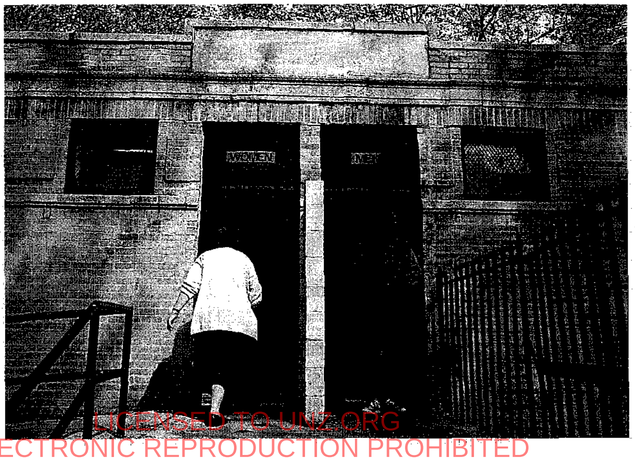
"We wanted to set up this board in front of the walls of the toilet," he said. "You could even write some words so that people could learn about the park." The idea was rejected. Plan B—a small wall instead of bulletin boards—also failed.

The diplomatic community was barely able to suppress its giggles. "It's certainly causing a *big stink,*" said an amused U.N. official. "The Chinese want to take action in this matter, as they do not want to appear constipated." Finally, they proposed blocking the view with some flora. The city agreed.

Last spring, the Parks Department planted six dawn redwoods along 35th Street and some tall evergreen shrubs in front of the rest room. The mission picked up the tab. "We were very pleased with the plantings," said Parks Commissioner Henry Stern, noting that they "beautified the park."

They haven't, however, blocked the view of the offending structure. It's still clearly visible, albeit much greener, and from the mission's upper stories one can still see right into the bathrooms. There's no way to predict whether a few saplings will provide a strong enough border to satisfy the Chinese in the long run, but for now, parties on both sides of this thin green line are hoping for the best. "It's better than nothing," says Chen diplomatically. LANCE GOULD





The Chinese mission, and the neighboring public rest room.

Photographs by Warren Salow

RAYMOND WEIL
GENEVE

RAYMOND WEIL
GENEVE
Parsifal
RW
RAYMOND WEIL
GENEVE
Parsifal
SWISS
9530 /GR
9990 /PDBD

Parsifal

Stainless Steel
& 18K Gold
Water resistant
Expansion clasp

JOSEPH EDWARDS®
New York's Watch Central

500 Fifth Ave. at 42nd Street / 323 Madison Ave. at 42nd Street
(Just steps from Grand Central)
SHOP BY PHONE: **212-730-7300 / 800-833-1195**

5817 S/BLK

RAYMOND WEIL
GENEVE
CHRONOGRAPH

Allegro

Stainless Steel
Water resistant
to 90 Ft.,
Expansion clasp

RAYMOND WEIL
GENEVE

Tema

Stainless Steel
Diamond bezel
Water resistant
Expansion clasp

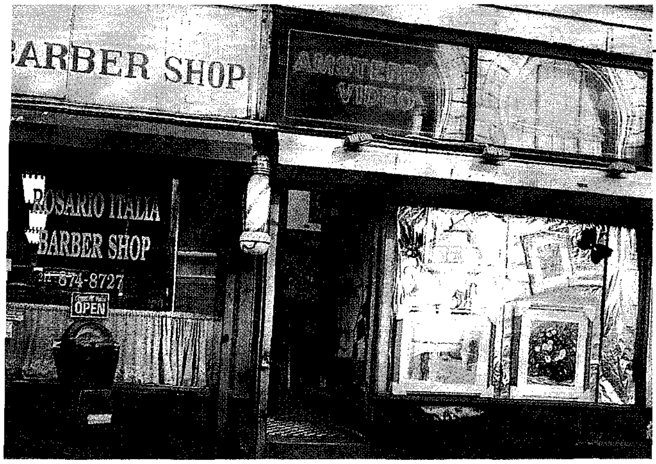
5886 DB/P

RAYMOND WEIL
GENEVE

5886 DB/BLK

fortunoff
the source®
Fifth Ave. and Westbury, New York, Woodbridge, Wayne
and Paramus, New Jersey. Call toll free: 1-800-FORTUNOFF.

For a brochure, write to: Raymond Weil, Dept. AD, 587 Fifth Avenue, New York, N.Y. 10017



Semi-sanitized Amsterdam Video, between 73rd and 74th streets.

COMMERCE

The SoHo Solution

Triple-X video shop gives up sex for art.

WHILE ART-WORLD cognoscenti debate the relative merits of SoHo and Chelsea, the Mizrahi brothers are busy establishing a gallery beachhead on an unheralded stretch of Amsterdam Avenue. Their artistic crusade, like every great one, was born of necessity: the new laws dictating that pornography peddlers devote a majority of their retail space to non-pornographic goods. After a judge upheld the law in August, Ygal Mizrahi and his brother Yeol redecorated their triple-X Amsterdam Video store. Gone from the front-window display and stashed in the dark recesses of the shop are such classics as *Lascivious Lesbos* and *Threesomes and Moresomes.* Taking their place is an array of contemporary folk-art paintings.

"I'm in a new business," claims Ygal Mizrahi. "Eventually, I'd like to sell only art."

Not so long ago, the Mizrahis presided over a five-store mini–porn empire. But when the new law took effect, they were forced to switch gears. One shop near Times Square was shuttered, and their three downtown stores diversified into lingerie and karate. For the rarefied market of the Upper West Side, however, the brothers decided to try art.

Israel Perry, owner of the Perry Art Gallery in SoHo, supplies the mostly figurative paintings, which he describes as "not museum quality but good." They fetch from $150 to $1,500 each, and you don't have to bargain too hard to get a discount. Among the featured artists is a Yugoslavian painter named Tarkay, whom Perry takes credit for having brought to America. In the future, Perry plans to help the Mizrahis by supplying bibliographies of the artists' work, a greater range of floor samples, and track lights "to create a full, working-gallery effect, just like in a real art gallery."

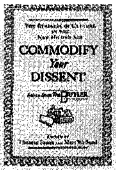
That seems a long way off, though. On a recent afternoon at the shop, the small handful of employees lounged on milk crates, getting up occasionally to dust the paintings and rotate the stock of porn videos behind a beaded curtain on the back shelves. A steady flow of customers, none of whom were willing to discuss their taste in either art or pornography, hastily browsed the paintings on their way to check out the videos. Ygal Mizrahi claims to have sold ten or fifteen paintings so far, and says he's in it for the long haul: "Look, it's simple economics. You have to sell 100 videos to make $1,000. Now I sell one painting for $1,000."

Unlike most of the city's embattled triple-X entrepreneurs, Ygal bears no ill will toward Mayor Giuliani for his campaign to drive porn from the city. In fact, in his office at Thunder Lingerie downtown, he proudly displays a two-year-old signed and framed commendation from the mayor to his daughter, who was then a student at Stuyvesant High School. It was his daughter, he says, who advised him not to fight the new laws. "In life, you take what you're given and you do the most you can with it," he says. "Who knows, maybe the mayor did me a favor."

KEN FRYDMAN

PUBLISHING

Anthologize Now



Most
art
Sucks
FIVE YEARS OF
COAGULA

THE NEW YORKER WENT 13 YEARS BEFORE COLLECTING ANY ARTICLES BETWEEN HARD COVERS. AFTER 148 YEARS, HARPER'S HAS BARELY filled a bookshelf. And I. F. Stone was 50 years old before anyone bound his prodigious oeuvre. These days, literary venues—young, smart, insidery ones, anyway—are practically racing to anthologize themselves. Can 'Gear': The Early Months be far behind?

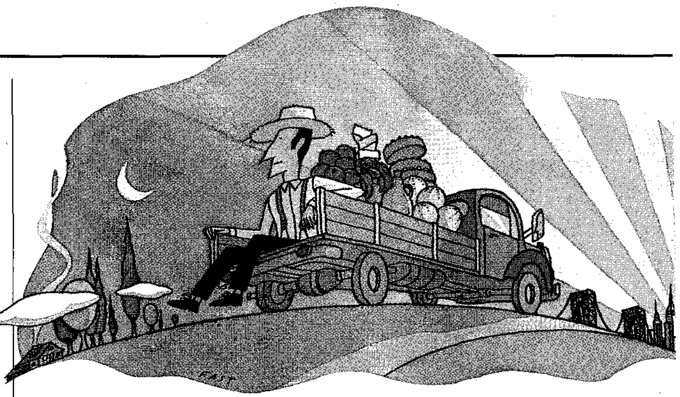
Title	Source material	Period covered	Editors' stated incentive	Additional incentive
Commodify Your Dissent: Salvos from 'The Baffler'	A journal featuring post-ironic cultural criticism	nine whole issues	"We'd been going an awful long time. We wanted to look back."	Haven't managed to put out a new issue in a long time.
'Nerve': Literate Smut	A sexually explicit e-zine featuring name-brand writers	eight long months	"That was our strategy from the beginning."	Online, readers tend to value smut more dearly than literacy.
The KGB Bar Reader	A reading series of and for downtown hipster literati	four years	"If I waited it'd be that much more daunting picking the pieces."	Tiny 6th Street Bar can only accommodate 74 people.
Most Art Sucks: Five Years of 'Coagula'	Venomous art reviews, gallery gossip, personal vendettas	five bile-filled years	"We were approached by Tom Patchett, who was the creator of *ALF.*"	Square binding lends a sense of gravitas to the ad-hominem attacks.

otograph by Liz Steger.

EMPLOYMENT

The Old-World Commuter

A long day in the life of an Amish businessman.



IT'S NOT YET SIX ON A TUESDAY evening, but if David Wengerd, an Amish food vendor at the Columbus Circle market, seems anxious to get home, it's no surprise. His commute, nearly 350 miles round-trip from his Bloomsburg, Pennsylvania, farm, is as unforgiving as his hours. At 7 A.M., when his first customers come around to buy his shoo-fly pies, homemade Jack cheeses, giant cantaloupes, and jugs of cider, Wengerd's day is already six hours old. And if he's out of the city by 6:30 P.M., he can get home a bit past 10 P.M.

By his own account, Wengerd was the first Amishman to work in New York City. Financial difficulties sent him to the city's Greenmarkets thirteen years ago; since then, he has created a business with four city locations, fourteen employees (most of whom are family members working on the farm), and revenues last year of more than $1.25 million. He would prefer to work closer to home, but the more conveniently located markets, he says, "are pretty saturated with Amish. There are some Amish that will take other people's spots—same as those who use drugs," he adds with a tired smile, alluding to the recent arrest of two Amish teenagers for selling cocaine.

Wayne Digan, one of Wengerd's non-Amish employees, picks him up in the morning and drives him back at night, hours after the sun has set. When he gets home, he finds the kerosene lamp that his wife, Emma, has left burning for him on the kitchen counter, feeds his farm animals, and then heads off to bed. After a mere hour or two of sleep, he rises and supervises a team of young men and women in traditional costumes as they prepare the goods for market. Whispering instructions to each other in Pennsylvania Dutch, they shuttle pies from the bakery, fruits and vegetables from a garden, and cheeses from a hydraulic plant to a caravan of trucks destined for the city.

By 2 A.M., Wengerd is back on the road. At a truck stop in Buckhorn, he buys a large coffee—he says it puts him to sleep—and then climbs into a makeshift bed to nap while Digan drives. Just two hours later, Wengard wakes up, right on schedule, at the George Washington Bridge tollbooth. He arrives back at Columbus Circle at 5:30 A.M.

Wengerd says he could never imagine living in the city but that he likes the people: "They're open-minded and probably more friendly than people in Pennsylvania." At 54, Wengerd has no plans to slow down. He'll lose his spot at Columbus Circle when demolition for the new tower gets underway next year, but his three other locations are more than enough to keep him going. "It's not hurting me," he shrugs. "I had farm life from the time I was 12 until age 44—we were brought up working from 4:30 A.M. to 9 P.M. This is easier, and the money is better."

JOEL ROSENBLATT

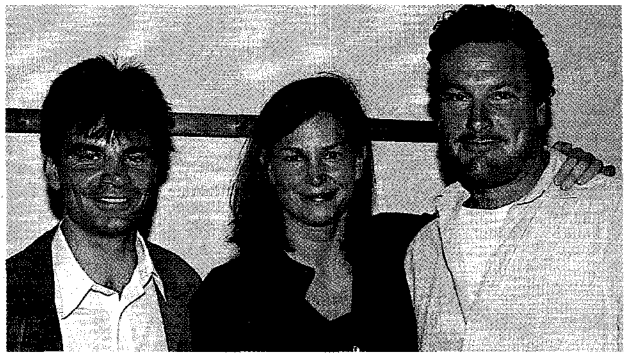
THE SCENE

Sosa So Good

Photographs by Patrick McMullan

Sammy Sosa at Shine, celebrating club owner Marcus Linial's 30th birthday.

Lani Guinier and William F. Buckley Jr. at Newseum/NY, for a publication party in honor of *The American Century*, by Harold Evans.



George Stephanopoulos, Emily Woods, and Jamie Frankfurt at the opening of Furniture Co, a new store on Greenwich Street.

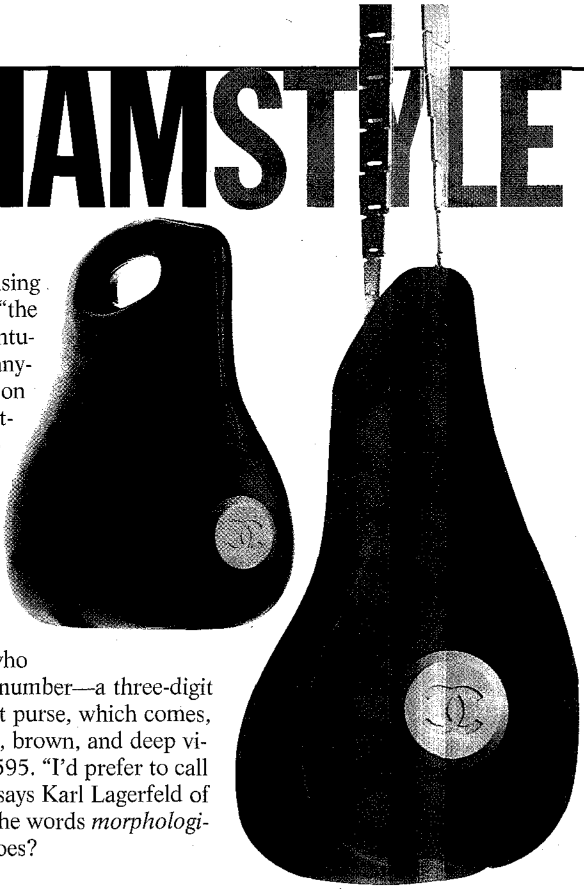
Dominick Dunne, Uta Hagen, and Susan Cheever at the Lucille Lortel Theatre for a special performance of Donald Margulies's *Collected Stories*, to benefit the Authors Guild Foundation.

Lorne Michaels, Mike Nichols, and Barry Diller at "21" toasting Bertram Fields's book *Royal Blood*.

Rosamund Bernier and Kofi Annan at a benefit for the New York Studio School.

Illustration by Ingo F

GOTHAMSTYLE



Bag to the Future

No wonder Chanel is advertising its "2005" millennium bag as "the first bag of the twenty-first century": That may be the earliest anyone will be able to lay hands on one. Covetous shoppers started phoning in their orders (to Saks Fifth Avenue, Bergdorf Goodman, and the Chanel boutique) last March, mere moments after the designer's Paris runway show. Even those quick thinkers will go empty-handed until the end of the month; any who hesitated will have to take a number—a three-digit number—for the eight-pocket purse, which comes, at least theoretically, in black, brown, and deep violet, and costs $1,490 to $1,595. "I'd prefer to call it a body-friendly handbag," says Karl Lagerfeld of his new design. "I don't like the words *morphological* or *technological.*" Who does?

The Race to the Hemline

For a young designer, gearing up for a first big fashion show can feel like running a marathon. Christopher Totman may be the only one who makes that metaphor a reality. On November 1, he'll use the day of his runway debut to participate in his sixth New York City Marathon. "Thank God they're firing the gun off twenty minutes early this year," says the lanky, soft-spoken 32-year-old whose designs are available at Barneys. If he finishes in three hours, he'll have a full hour between crossing the finish line and raising the curtain on his earth-toned skirts and hand-loomed dresses at Le Bernardin, for whose staff he recently designed tuxedos. As if all that weren't exhausting enough, Totman says, "My whole family will be there, so I'm sure they'll drag me out to some sort of dinner afterwards."

Low Riders

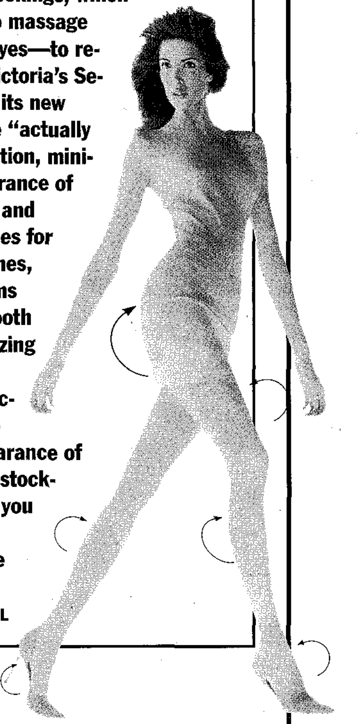
Stereotypical subway riders just got an ergonomically correct update from Sony: Street Style Headphones, which perch on the tops of your ears and wrap around the back of your neck. They stay in place better than their headband-style predecessors, and so does your do. Available in *Blade Runner*–y silver-plated metallic, for $30–$34.

BODY TYPE

Unusually Supportive Hose

Hosiery manufacturers have made a lot of extravagant claims over the years: that their products can withstand torture, transform outfits, attract suitors. But that's nothing compared with the new generation of stockings, which claim not only to massage one's legs but—yes—to reduce cellulite. Victoria's Secret boasts that its new Pulse Points line "actually improves circulation, minimizes the appearance of varicose veins," and "shapes and tones for sexier legs." Hanes, meanwhile, claims that its new Smooth Illusions Revitalizing collection's "unique construction can even diminish the appearance of cellulite." If the stockings don't work, you can always try a grueling exercise regimen.

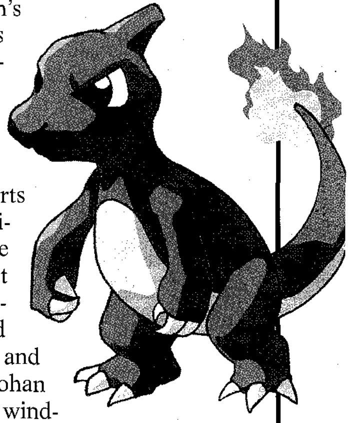
Beth Landman Keil



Teleterrors

Last December, the fast-strobing animation from Pokémon's hugely popular Japanese cartoon show induced vomiting in 600 Tokyo schoolchildren. That may not sound altogether appetizing, but KFC has practically adopted the show's many fantastical creatures, and next month the fast-food chain's American outlets will start selling figurines with its meals. For kids ahead of the curve, however, rare Japanese imports are available at Kinokuniya Bookstore on West 49th Street (which carries "hyper-stickers," card games, and books) and in Edgewater's Yaohan Plaza (which sells wind-up toys and stuffed animals). "They'd kick the Power Rangers' butts," says 8-year-old shopper Corey Weeks of his beloved heroes. "I like the way it's colored in, too. They don't go out of the lines and stuff."

Logan Hill



ED BY Vanessa Grigoriadis

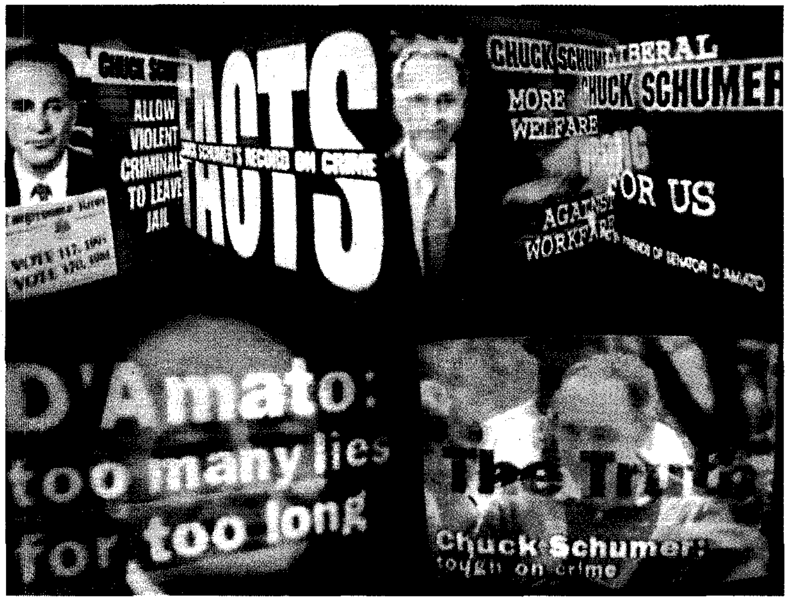
THE CITY POLITIC MICHAEL TOMASKY

Ads Hominem

Al D'Amato's scorched-earth TV campaign against Chuck Schumer doesn't hold up under even cursory scrutiny. Why has Schumer's response been so muted?

SHORTLY AFTER THE 1992 ELECTION, *Times* reporter Alessandra Stanley cast an eye back over the nuts and bolts of Al D'Amato's one-point victory over Bob Abrams. The defining moment, of course, was Abrams's slummy invocation of the word *fascist* to describe his opponent. The comment plowed a huge opening for D'Amato, whose team knew exactly how to use it. Stanley quoted Anthony Marsh, a D'Amato consultant who had helped create an ad flashing the word over grainy images of Mussolini, as follows: "We turned it into an anti-Italian attack, and we kept it alive for a week and a half. It was sheer gall."

Stanley noted Marsh's "chuckling with professional pride" as he made the above statement, which rather gave away the game: Marsh conceded, in other words, that no real person thinking real thoughts could begin to believe that Abrams delivered the remark as an ethnic slur. But among the calculations that go into re-electing D'Amato, reality holds a low rank.


CHUCK SCHUMER
ALLOW VIOLENT CRIMINALS TO LEAVE JAIL
FACTS
SCHUMER'S RECORD ON CRIME
LIBERAL
CHUCK SCHUMER
MORE WELFARE
FOR US
AGAINST WORKFARE
D'Amato: too many lies for too long
The Truth
Chuck Schumer: tough on crime

Spot on: Al D'Amato's ads go for Chuck Schumer's jugular—and viewers' hearts.

Two weeks ago, private polls had this year's Democratic challenger, Chuck Schumer, in solid shape. By mid–last week, D'Amato had pulled ahead, controlling the agenda with a fusillade of attack ads that, on their merits, cover the narrow but thoroughly D'Amatoan gamut from bogus to shameless, and which Schumer hasn't answered effectively. It was great luck for Schumer, then, when D'Amato let fly with the "putzhead" (make no mistake: *putz* means dick) remark. D'Amato's gaffe put Schumer back on the offensive for the time being, and the tabloids were handed the chance to remind readers of D'Amato's horrid "imitation" of Lance Ito and so forth. But even if momentum swings daily, we can still count on the constant of D'Amato attacks ads, which will rain down like Yankee ticker tape from now to November 3.

Saying that exaggeration and distortion represent the standard M.O. of D'Amato and his chief media adviser, Arthur Finkelstein, is like saying the Soviets used effective persuasion to woo Hungary into the Eastern bloc in 1956. Take what is probably D'Amato's most memorable ad this year, the one about Mongolia. Unless you've been tuned exclusively to the Food Network for the past three weeks, you've seen it: Chuck Schumer voted against emergency ice-storm-relief funding for upstate New York, but he has voted to send federal money to Mongolia. The inevitable visual of camels traversing the Gobi comes up as the voice-over warns: "If you live in Mongolia, Schumer's your man. If you live in New York, Al D'Amato's there for you."

It's hard to know where to begin with this one, but let's start here: The storm-relief money was included in one of those catchall supplemental appropriations bills earlier this year. It was brought to the floor of the House under a rule stipulating that all bills proposing new spending be coupled with specified cuts in the same amount. So, to cover the new spending, House Republicans wanted to rescind $1.93 billion to what's called Section 8 housing, which gives subsidies to the poor and elderly and which is just the sort of socialistic hooey the Republicans want to get rid of anyway. It was a highly partisan bill; every Republican voted for it, along with about 40 conservative Democrats. Most Democrats—including every Democrat from upstate New York!—voted against it, not because they're against storm relief but to protect Section 8.

But that's only the beginning. Mongolian aid is part of the general foreign-aid bill. This is the same bill, of course, that provides $3 billion a year to Israel. Do you think Schumer would have voted against *that*? And—here's the part that's amazing even for D'Amato—who do you suppose voted for the same foreign-aid package as a senator, eleven times? Yep. Al D'Amato. Soft on Mongolia.

I should have mentioned that, on the storm-relief/Section 8 bill, D'Amato voted for it when it came before the Senate. So Schumer and his media adviser, Hank Morris, could just as easily (just as sleazily) have produced a spot saying D'Amato voted to slash housing assistance to seniors and poor people while he was sending money to Mongolia. But notions like this just don't occur to normal people. What might have occurred to them, though, was to counter the ad quickly, which they did not.

Now let's look at the Crown Heights tactic. Last week, Ed Koch made a radio spot for D'Amato charging that

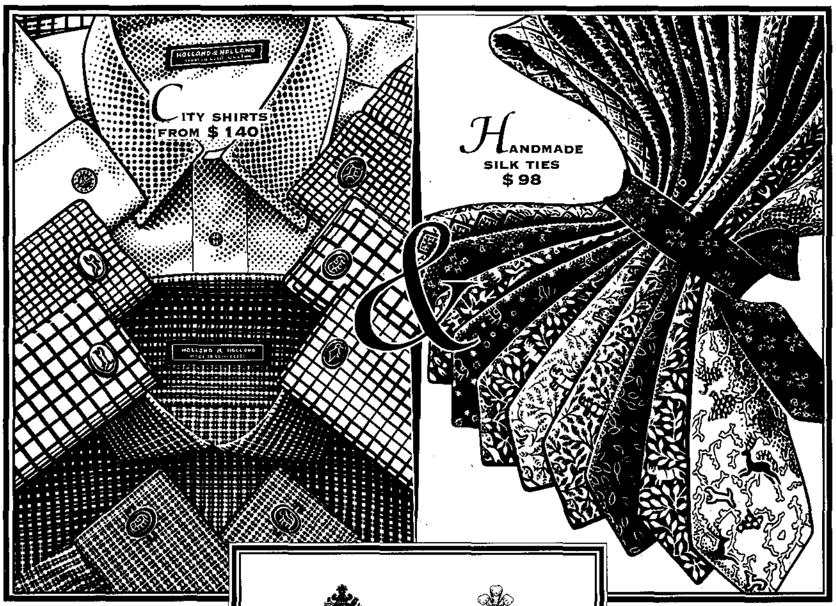
Photographs by Adrian DeLucca.

Schumer was "not to be seen" during the Crown Heights riots. As Crown Heights is not in Schumer's district, and as members of Congress tend (properly) to respect a colleague's turf and not meddle in it too much, it's hard to figure out exactly where he should have been seen, which needless to say is not spelled out. Nevertheless, as a Jewish representative of a nearby district, Schumer did get involved in Crown Heights later, when it fell under the purview of the federal government, of which he is a part: In September 1993, when Janet Reno was on the verge of closing her investigation into Yankel Rosenbaum's murder, Schumer was one of a small number of politicians who intervened aggressively to get her to keep the probe alive. To be fair, D'Amato was one of those as well, but all this means is that D'Amato surely knows of Schumer's intervention with Reno but is choosing to pretend it didn't happen.

This is bald enough. But the Crown Heights business—along with D'Amato's bringing out that Schumer missed two votes on Holocaust-related topics this year—has a meta-purpose as well. The conventional wisdom is that to win, D'Amato needs 40 percent of the Jewish vote, which is what he got in 1992. Usually, the Jewish Republican vote is something less than that, say 30 percent. D'Amato has certainly earned some Jewish loyalty as a result of his work for Holocaust survivors. But Jews are mostly Democrats. And Schumer is Jewish. D'Amato's Holocaust work isn't enough. Hence, Crown Heights.

Given: Crown Heights was a horror. Given: D'Amato was with the Lubavitch every step of the way (he knows he's not getting the votes of Crown Heights's black residents). But is it useful, helpful, reasonable, to voters and citizens, to use it as a weapon against a Jewish politician who had nothing to do with it except to help secure justice for Rosenbaum? It's helpful, all right—to D'Amato. Now that Crown Heights is in the mix, Schumer has to prove his loyalty to conservative Jews. And that forces him to be very careful about his appeals to blacks, whose votes he needs in large numbers and who are assumed not to be motivated to vote this year anyway.

It's an ugly game. You might even call it, to borrow a phrase, sheer gall. But sheer gall is the mother's milk of a D'Amato campaign, and if it isn't countered tit-for-tat, it can win. Just ask Senator Abrams. ▬

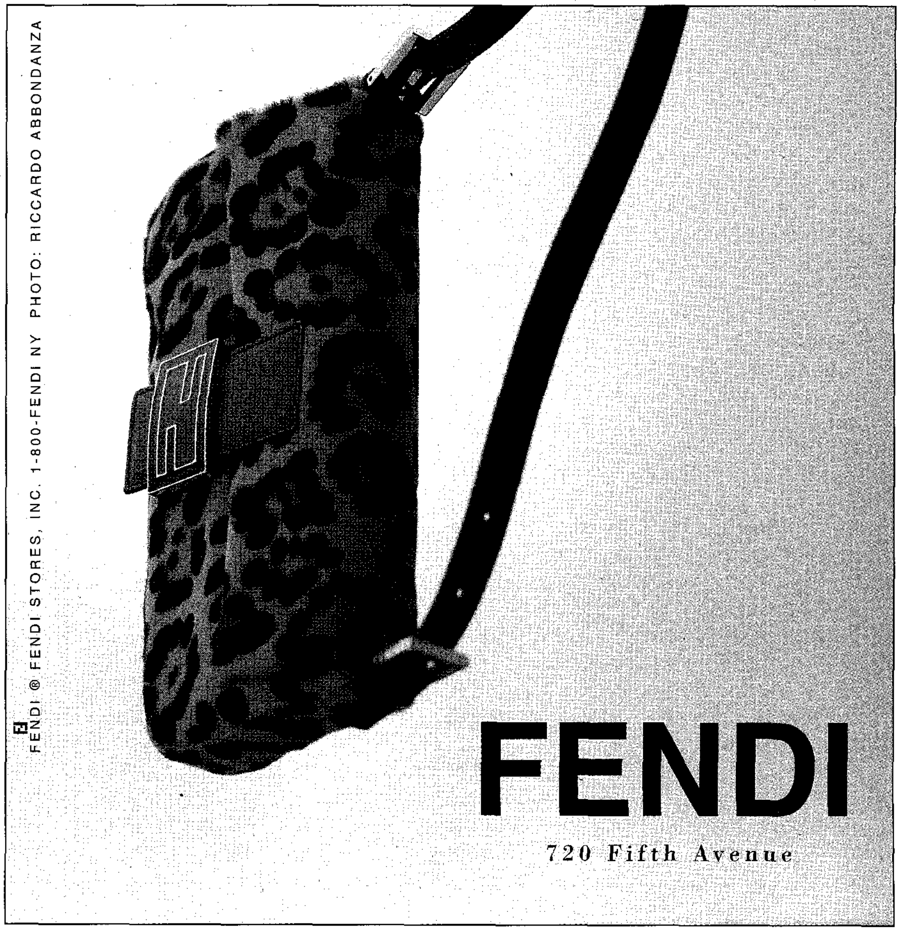


Holland & Holland is a trademark of Holland & Holland, Ltd. ©1998 Holland & Holland, Ltd.

HOLLAND & HOLLAND
Established London 1835
Contemporary British Classics

50 East 57th Street, New York ~ 442 North Rodeo Drive, Beverly Hills
FOR INFORMATION PLEASE CALL 1-800-SINCE-1835

LONDON · PARIS · NEW YORK · BEVERLY HILLS


FENDI ® FENDI STORES, INC. 1-800-FENDI NY PHOTO: RICCARDO ABBONDANZA

FENDI
720 Fifth Avenue

THE BOTTOM LINE JAMES SUROWIECKI

Bank Alarm

BankAmerica president David Coulter did the Street a favor last week by falling on his own sword; too bad we can't expect other former Masters of the Universe to follow suit.

BANKAMERICA PRESIDENT DAVID Coulter's "resignation" last week—which, let's face it, has the flavor of a general's being told "I'm sure you'll do the honorable thing" before being locked in a room with a pistol—constituted a welcome, if belated, statement about what Wall Street's attitude toward itself should be. That is, the people who reap the benefits when things go well are the people who should pay the price when things fall apart.

As CEO of the old BankAmerica, Coulter presided over his bank's relationship with investment firm D.E. Shaw & Co., lending Shaw $1.4 billion to make highly leveraged speculative trades that relied on a strategy like the one that nearly destroyed Long-Term Capital. Shaw's losses have been massive, and last week the new BankAmerica—the product of a merger with NationsBank—announced that it would be taking a $372 million write-down of that loss. BankAmerica also had $529 million in trading losses in the last quarter, $400 million of which were Coulter's responsibility.

Unfortunately, we can count on most of the Street not to follow BankAmerica's lead in reshuffling management. Okay, Merrill Lynch did step up to the plate almost immediately after reporting its first quarterly loss in nearly nine years, replacing its head of risk management. But if there have been heads rolling elsewhere, they've been the heads of consultants and secretaries, not those of top managers. As for the executive suite, with the exception of Coulter, fuhgeddaboutit.

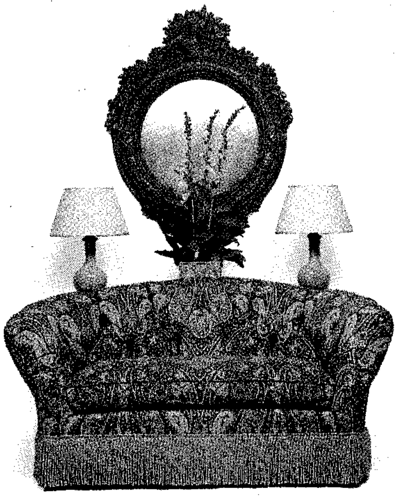
Now, plenty of people would say that holding individual executives—or even individual companies—responsible for the complete chaos of last quarter is absurd. After all, never has the label *Masters of the Universe* seemed a less appropriate description of the Street's brokerage and banking houses. The global economic storm that finally reached U.S. shores in mid-August turned financial-services companies into rag dolls, pounding them indiscriminately—driving the Bloomberg Wall Street Index of financial-services stocks down 41 percent between July 17 (when the index peaked) and October 13, though the stocks have rebounded sharply since the Fed's inter-meeting rate cut.

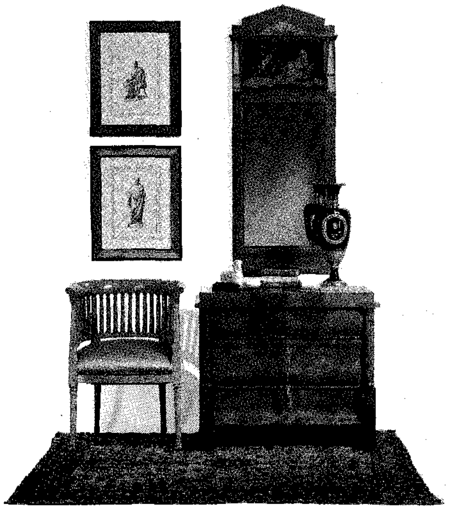
You might argue, then, that since the Street had no control over what happened in Russia and Thailand and Brazil and Mexico and Hong Kong, and even less control over how investors would react to what happened, how can anyone be held responsible? And, of course, we all know the financial-services industry is cyclical, with these companies reaping huge profits in boom times and trying to keep from tanking when recessions hit. (That's why now that it appears Alan Greenspan would buy Christmas gifts for every man, woman, and child in America before he'd let us slip into recession, all these stocks are soaring.)

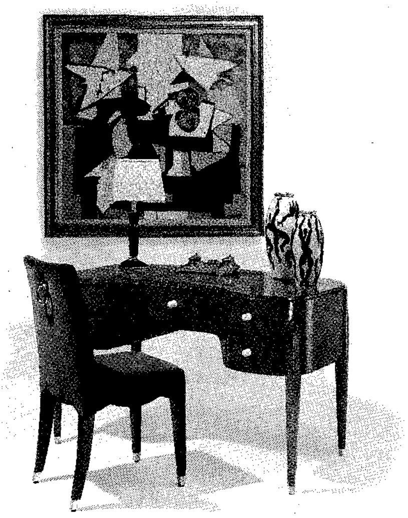
You might argue this, but you'd be wrong. Granted, there was no way the Street could have saved Russia, but it does seem clear that hedge funds have played an inordinately powerful role in affecting the economies of, for example, Hong Kong and Thailand, and that they've been able to do so precisely because of the huge amounts of leverage the Street has given them. More important, if all of these brokerages and money-center banks hadn't let Long-Term Capital make $100 billion in bad bets on $4.8 billion in equity, Long-Term's near-collapse wouldn't have wreaked the havoc that it did on other financial institutions. The same could be said of the Shaw mess or of Ellington Capital. A free market is just as free when hedge funds come away from the bankers' desk empty-handed as when they come away with $80 billion to play with.

The cyclical excuse just doesn't wash, either. In the first place, no one on Wall Street seems too eager to deny responsibility when things are going great. In the second place, Wall Street firms act too much like one another for anyone to know whether there's a different strategy that might allow a money-center bank or a brokerage house to become a truly noncyclical company. All companies, in all industries, are subject to the vagaries of the market. But some—Microsoft and GE both come to mind—

Illustration by Matthew Martin.







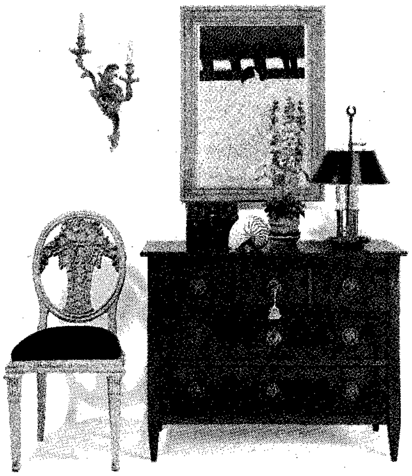
Since 1952

The Fine Art
of
CUSTOM INTERIOR DESIGN
and DECORATION

FROM
the WORKROOMS *and* SHOWROOMS
of

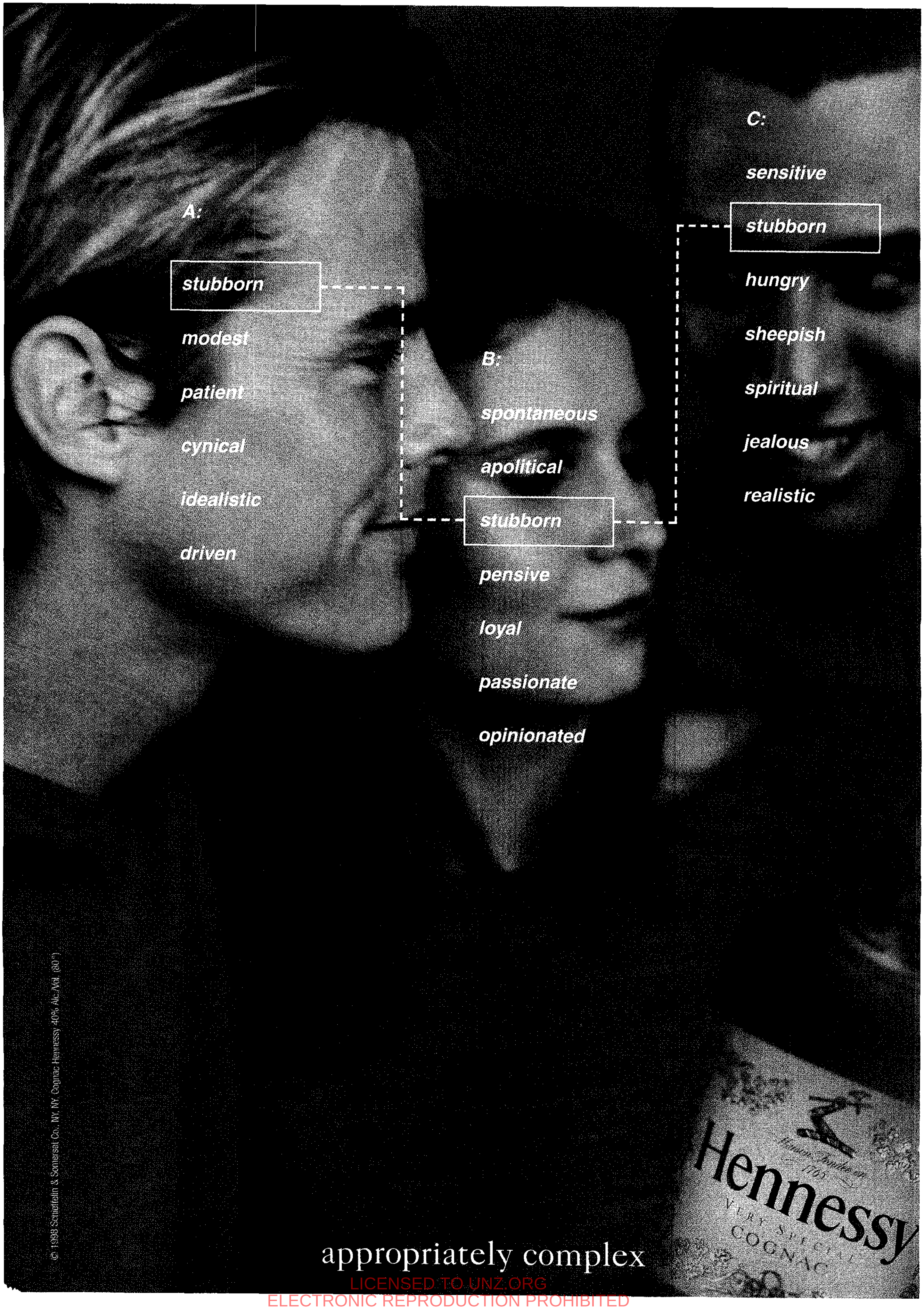
GREENBAUM
INTERIORS

DESIGN SERVICES • FURNITURE, CARPETS & ACCESSORIES
ANTIQUES & FINE ART • CUSTOM SHOPS



101 WASHINGTON STREET, HISTORIC PATERSON, NJ 973-279-3000 • ON THE COUNTRY MILE, ROUTE 202, MORRISTOWN, NJ 973-279-3000

Courtesy to the recognized trade


A:
stubborn
modest
patient
cynical
idealistic
driven
B:
spontaneous
apolitical
stubborn
pensive
loyal
passionate
opinionated
C:
sensitive
stubborn
hungry
sheepish
spiritual
jealous
realistic
Hennessy
Very Special
Cognac
appropriately complex

© 1998 Schieffelin & Somerset Co., NY, NY. Cognac Hennessy 40% Alc./Vol. (80°)

have a real measure of control over their businesses. Whether because of proprietary technology or unequaled diversification or (in the rarest of cases) brand name, these companies have an ability to grow earnings even in hard times. It may be true that this is just an impossible feat for a financial-services company. But it'd be a lot easier to say it was impossible if all the different possibilities had been tried.

Consider the fact that Wall Street securities firms are all leveraged somewhere between 25 and 35 times their equity bases. (Perhaps 25 to 35 times equity is the Platonic ideal for leverage. But in a competitive market, you might expect at least one firm to go either higher or lower.) Consider the fact that almost every firm that has had major positions in the bond market has been long mortgages and corporate bonds and short Treasuries, betting that the spreads would tighten. (They've widened instead.) And consider the fact that all—or almost all—of these firms lent money to Long-Term Capital. The more you examine this past quarter, the more like a herd of sheep and less like a group of daring individuals Wall Street looks.

There's no question that modern finance is incredibly difficult and complicated. And that this was the worst quarter in recent memory. More than that, some of these companies—Merrill Lynch, Citigroup, and Goldman, Sachs for instance—are undoubtedly going to come through this storm only slightly worse for the wear. John Reed of Citicorp, for instance, did a terrific job of cutting back his company's exposure to Asia. And Merrill's forthrightness in replacing people is an excellent sign of its willingness to own up to its mistakes.

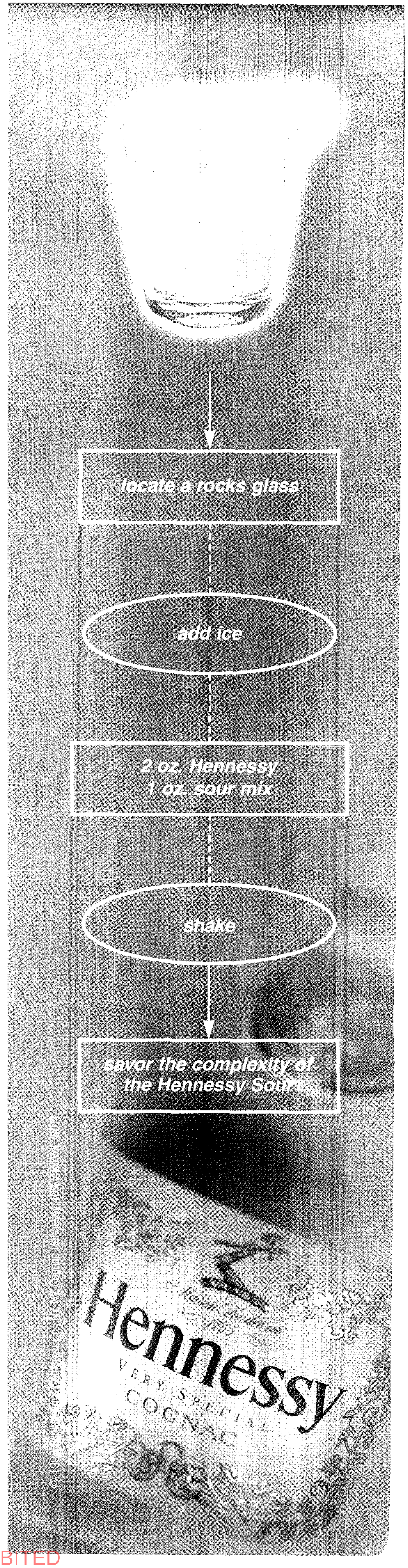
Still, the magnitude of last quarter's devastation is staggering. Lehman Brothers' most recent quarterly filing—with the company announcing "lower revenues in mortgages, emerging markets, high yield and high grade corporates"—reads a little bit like the report Custer would have filed had he made it back from Little Bighorn alive. (The company's main preoccupation of late has seemed to be dispelling the rumors about its viability.) DLJ just barely avoided losing money, while Bear Stearns—the one company to avoid participating in the Long-Term Capital bailout—saw profits drop 60 percent.

The money-center-banking business doesn't look much better, in no small part because banks appear to be becoming more aggressive in their trading and lending. BankAmerica's $372 million write-down had to come as something of a surprise to its new partners at NationsBank. Bankers Trust is scheduled to report a quarterly loss thanks to trading losses, and has been fighting rumors—which one managing director denounced as "baseless garbage"—that it's having trouble raising money. And J.P. Morgan continues to flounder, with its earnings dropping 69 percent. The only bright light in Morgan's quarter was that it's been cutting expenses. But that's not really a substitute for a strategy.

The problem, though, is that the right strategy isn't necessarily a panacea if everyone else has already figured it out. The idea behind a company like Merrill Lynch, after all, is that if you spread your net wide enough into investment banking and underwriting and build a powerful asset-management base, you can cushion yourself from the downturns and still enjoy the benefits of the upside. That probably is unimpeachable in the long term. What the last quarter shows, though, is that *unimpeachable* is not synonymous with *impervious,* since no one has figured out a way to keep brokerage houses from being dazzled by Nobel Prize winners.

In a sense, what you'd like to see come out of this past quarter—and the tough ones that probably lie immediately ahead—is some measure of humility on Wall Street, some recognition that the huge profits and huge bonuses of the past three years were not so much earnings as they were gifts, gifts of a bull market and a booming economy. Certainly some Wall Street firms are better at what they do than others. But there's something disconcerting about the fact that every single company on the Street was crushed in the past two months, something disconcerting about the fact that not one firm had a distinctive enough product or service or strategy to prosper as others floundered. If everyone's managing risk and return equally well—or equally poorly—then what's everyone making so much money for? In a market with perfect competition, net profits are equal to zero, and if all these firms are offering essentially the same products and services, then we should be seeing fierce price competition. Instead, Wall Street appears to have figured out how to create a market in which no one has any competitive advantage, yet everyone prospers. After all, David Coulter's decision to do the honorable thing and resign was probably made a little easier by one minor detail: He got a lovely $30 million golden parachute to soften his fall. ▬

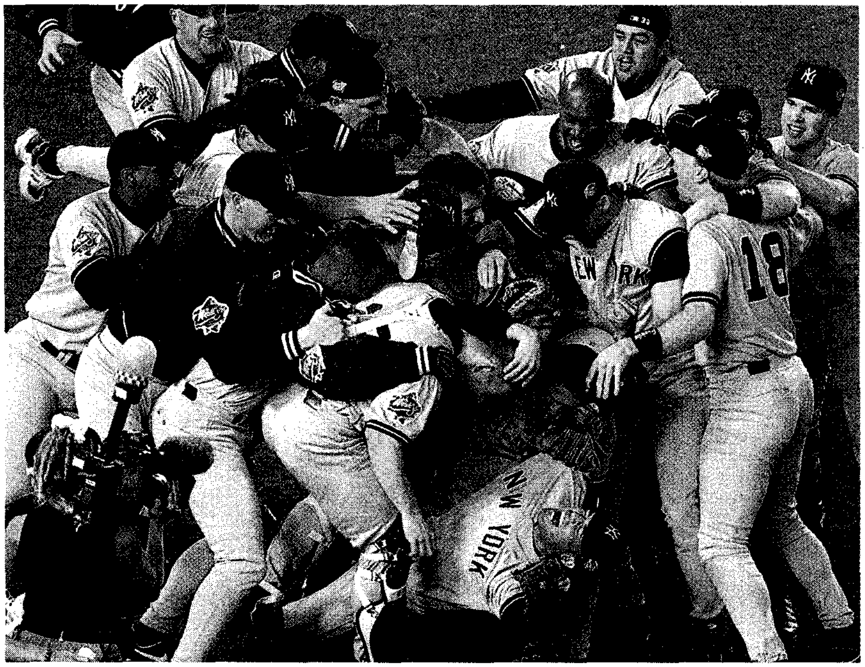
E-mail: surowiecki@aol.com



SPORTS CHRIS SMITH

God Save the Yankees

It's far from clear that this team has what it takes to be a dynasty, so enjoy sweet victory while you can. The parade may be your chance to wave bye-bye to the greatest team ever.



Another day at the office: The 1998 Yankees in celebration mode.

SUDDENLY, THE YANKEES' ENTIRE glorious season was in danger. The record number of regular-season victories, the vanquishing of Texas and Cleveland in the playoffs, the talk that this was the greatest baseball team ever—all of that was at risk of ending in cataclysmic disappointment when the Yankees trailed 5–2 late in the first game of the World Series and the National League's nastiest pitcher, Kevin Brown, was glaring at them from the Yankee Stadium mound. Lose this first game at home, and the Yankees would hand the underdog Padres the momentum, especially with the prospect of Brown pitching twice more.

Just as suddenly, of course, everything changed: A single by catcher Jorge Posada, a walk to rookie Ricky Ledee, and a little looping home run from the previously vilified Chuck Knoblauch, and the game was tied. Five batters more, and the Yankees had restored their invincibility, punctuated by Tino Martinez's grand slam. In the midst of that comeback, while 52,000 fans were still celebrating Knoblauch's home run, Derek Jeter, nearly unnoticed, had kept the rally going by smacking a hard single to center field. An hour later, Jeter stood in front of his locker, calmly knotting a regal gold necktie. To hear Jeter recount the inning now, you'd think the whole thing was about as exciting as standing in a grocery checkout line. "We were able to see a lot of pitches from Brown and work the count," Jeter said coolly. "It's what we've done all year."

Surely, though, the Yankees felt pressure from all the expectations raised by their dominant season and knew they were in trouble; what was the mood in the dugout as time slipped rapidly away, with Brown holding them scoreless through the middle innings? Jeter smoothed his white silk shirt. "We know," he said, "that they've got to get us out 27 times." His words, literally, don't add up to much more than a bland reworking of Yogi Berra's cliché "It ain't over till it's over." But the impact is in the delivery of the line. Jeter said it slowly, then paused and looked me directly in the eye, letting the phrase *27 times* hang in the air, until the thought of a complete, successful trip through the Yankees' batting order seemed as daunting as a walk barefoot across the Sahara.

In my notebook, after Jeter's quote I scribbled, "The long view." Baseball is routinely criticized as slow-moving, but games and even careers can turn in an instant. Ask Knoblauch, whose eternal baseball legacy was nearly determined by seven seconds—the amount of time he argued with an umpire while the ball lay on the infield dirt, allowing Cleveland to snatch the second game of the League Championship Series. Pro athletes are in an eggshell-fragile line of work; in the Bronx, the tenuousness is compounded by the domineering George Steinbrenner, who, for all his public mellowing, remains the epitome of win-now-or-else impatience behind the scenes. What Jeter expressed in terms of outs is one of the amazing things about this Yankee team: a sense of the big picture in the face of the roaring moment-by-moment blitz of events. It's a calm instilled by Joe Torre, and it's why this team was able to perform when most mortals would want to hide under a desk.

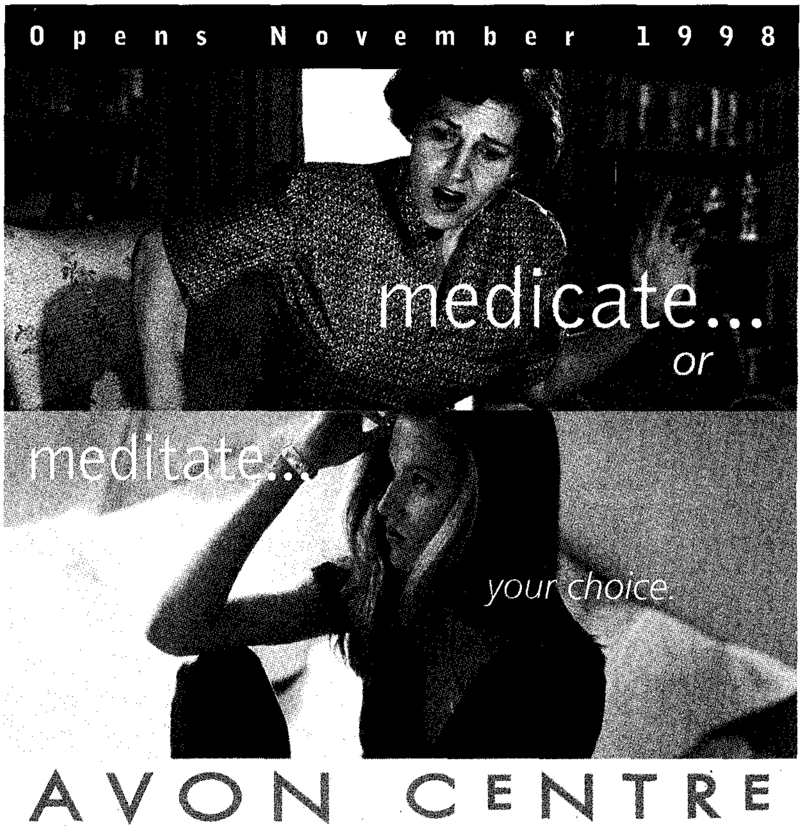
Perhaps Torre's greatest achievement with this team is the psychological insulation he's provided against the mood swings that come with playing in New York. Jeff Nelson, the relief pitcher, gave up a couple of key hits in Cleveland, then had to read criticism from Steinbrenner in the paper the next day. Nelson was able to shrug it off, in large part because of the hundreds of private conversations Torre has had with his players, in which Torre reinforces the idea that they've succeeded before, so Martinez or O'Neill or Spencer knows he's capable of repeating the success, even if he's scuffling at the moment. "Hey, I got us the outs in Texas last week, so I know I'm going to contribute again," Nelson says with a shrug. "Joe makes it easy for everyone to go out and do their job, because he treats us like 25 superstars."

Just before the end of the season, Steinbrenner asked Torre whether he needed anything extra for the playoff run. One of Torre's few requests was the

Photograph by Mark J. Terrill/AP/Wide World.

reinstatement of Fran Pirozzolo, a psychologist specializing in "performance enhancement." Pirozzolo worked with the Yankees in '96 and '97 but was let go after the Yankees lost to Cleveland in the ALCS last October. Pirozzolo was rehired just in time to give Knoblauch a sympathetic ear after the second-baseman's bunt blunder (the photograph of Knoblauch hugging Pirozzolo at practice the next day is one of the more memorable images of the Yankees' championship run). In addition to counseling Andy Pettitte when Pettitte's father needed a triple bypass, Pirozzolo, who like Pettitte lives in Houston, played catch with the left-hander after the surgery. "There's a lot of brotherhood and love among these guys," Pirozzolo says. "I've worked in the White House and trained astronauts, but Joe Torre is one of the best leaders I've ever been around. Some of these players are unwieldy and unlovable, but Joe is a major advocate of talking through things. He's given this team a psychological foundation that allows them to win."

ONE HOME RUN STANDS BETWEEN THIS team and certification as a dynasty: the gopher ball that Mariano Rivera surrendered to the Indians' Sandy Alomar last October. But the Yankees haven't won three straight championships, and now the road to dynastyhood gets much rougher. Hall of Famer Joe Morgan was a central part of the last near-dynasty in baseball, as the second-baseman for the seventies Cincinnati Reds. The Reds won the World Series in 1975 and 1976, sweeping the Yankees for their second title, and seemed poised to romp again the following season. Instead, the team stumbled, finishing second to the Dodgers in the NL West in 1977. Morgan points to the subtraction of a single unglamorous player—Tony Perez—as the change that prevented the team from extending its reign, and Morgan fears the Yankees are about to suffer a similar fate. "When Tony Perez left, there was a little something always missing—in the clubhouse, on the field, in the lineup," Morgan says. "Bench was still there, Rose, myself, Foster. We were all a good team, but we were not a great team like we were before. If Bernie Williams leaves, or somebody else leaves, it changes the mix. And the mix there right now is delicate. It's not like you can take a couple guys out of that lineup and they'd still be a great team."


Opens November 1998
medicate...
or
meditate...
your choice.
AVON CENTRE

452 WEST BROADWAY
SOHO NEW YORK
PH. PAOLO ROVERSI
PHILOSOPHY
di
ALBERTA FERRETTI

BREAST CANCER BEGINS
EVEN SMALLER THAN THIS.
THAT'S WHY YOU
NEED A YEARLY
MAMMOGRAM,
ESPECIALLY AS
YOU GET OLDER.
MAMMOGRAMS
CAN DETECT
LUMPS TOO
SMALL FOR
YOU TO FEEL
AND EARLY
DETECTION
MAY SAVE
YOUR LIFE,
SO CALL
1-800-
ACS
2345.

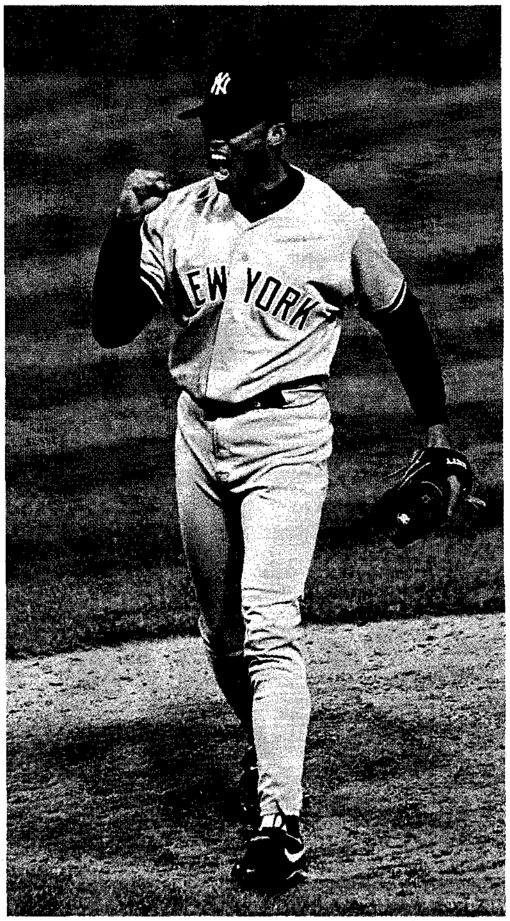
GET A MAMMOGRAM.
EARLY DETECTION IS THE BEST PROTECTION.

Ad Council A Public Service of This Publication

AMERICAN CANCER SOCIETY®

Williams is a free agent, likely to demand $12 million a year in his next contract, and no one connected with the Yankees expresses even the slightest optimism that his next contract will be subject to New York taxes. Always quiet, he was practically invisible in the clubhouse during October. Immediately after one game, reporters desperate for interviews arrived to find the centerfielder long gone. "Bernie Williams left already!" an angry Yankees beat writer yelled after spotting Williams disappearing down a stadium tunnel. "He was wearing a lovely blue sweater, by the way." After hitting a key home run in the second game of the Series, Williams couldn't avoid the media completely. He stood surrounded by four dozen reporters and cameramen, sweating profusely through his dress shirt, his eyes vacant. When the questioning was mercifully over, Williams was approached by a clubhouse aide who said, "Have fun, Bernie." Williams mumbled a reply as he dashed out the door. "I'm gonna try," he said. "I'm gonna try." Pressbox chatter blamed Williams's behavior on "personal problems," but it also seemed as though he was preparing for the likelihood that he'll exit the Yankees permanently.

Throughout the playoffs and World Series, despite all the thrills and joy in winning, there was an underlying feeling that the Yankees were coming to the end of something. Part of this came from the real medical crises (Darryl Strawberry's cancer, Andy Pettitte's father's heart surgery, Joe DiMaggio's pneumonia) and the merely actuarial problems (the aging core of the pitching staff), and it seemed to bring out a kind of desperation in the team, evident only in the rare moments when they lost big games. The feeling was most visible in David Cone's face near midnight on a Friday in Cleveland, after the Yankees had just dropped two straight. Jaw clenched, cheeks flushed, Cone, who considered retiring in April because of arm problems, seemed to be staring into an abyss. "I don't know where this team is emotionally right now," he said. As Cone spoke, the locker room was so quiet you could hear the clink of knives and forks against plates as players ate a cold postgame meal.



The untouchable: Mariano Rivera closes another victory.

Of course, everyone was loud and happy again the next night, lifted by the clutch pitching of Orlando Hernandez, this year's most colorful addition to the stockpile of weapons. The Yankees keep finding more talent, whether it's smuggled out of Havana or nurtured in the minor leagues. The farm system is strong—particularly at the lower levels—but in this era of free agency and overexpanded leagues, dynasties are likely to take a different form. Instead of one team winning the World Series four or five years in a row, as the Yankees once did, there will more likely be a shared dynasty of the rich big-market teams, who'll take turns winning the Series. The Yankees will always be in that group, but there's an enormous business uncertainty looming over the club: the impending sale of the franchise. Steinbrenner has long been tight-fisted when it comes to expenses other than ballplayers, but he's now facing an indisputable cash crunch, which sometimes shows itself in comic fashion. Each year, before the first home game in each World Series city, there's a lavish party thrown for baseball executives, the me-

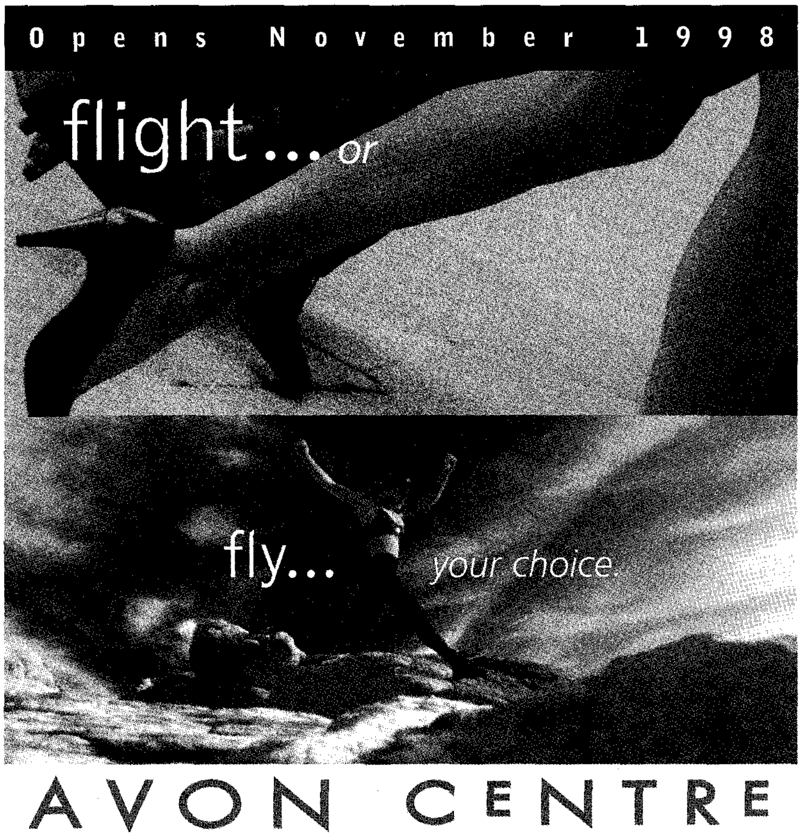
Photograph by Jonathan Daniel/Allsport.

dia, and assorted hangers-on, and the festivities are paid for by the home team. This year, Steinbrenner and the Yankees wouldn't—or couldn't—pick up the tab, forcing Major League Baseball to write the check to Tavern on the Green. With baseball salaries still rising, and no source of income other than the Yankees, Steinbrenner is deep into negotiations with Cablevision about a "partnership." He'd like to take the TV cash and continue making all the decisions. It's hard to imagine Cablevision making the deal without any restrictions on Steinbrenner; even if bureaucratic interference is kept to a minimum, the emotional strictures of his no longer being the ultimate Boss will change the Yankees' organizational chemistry.

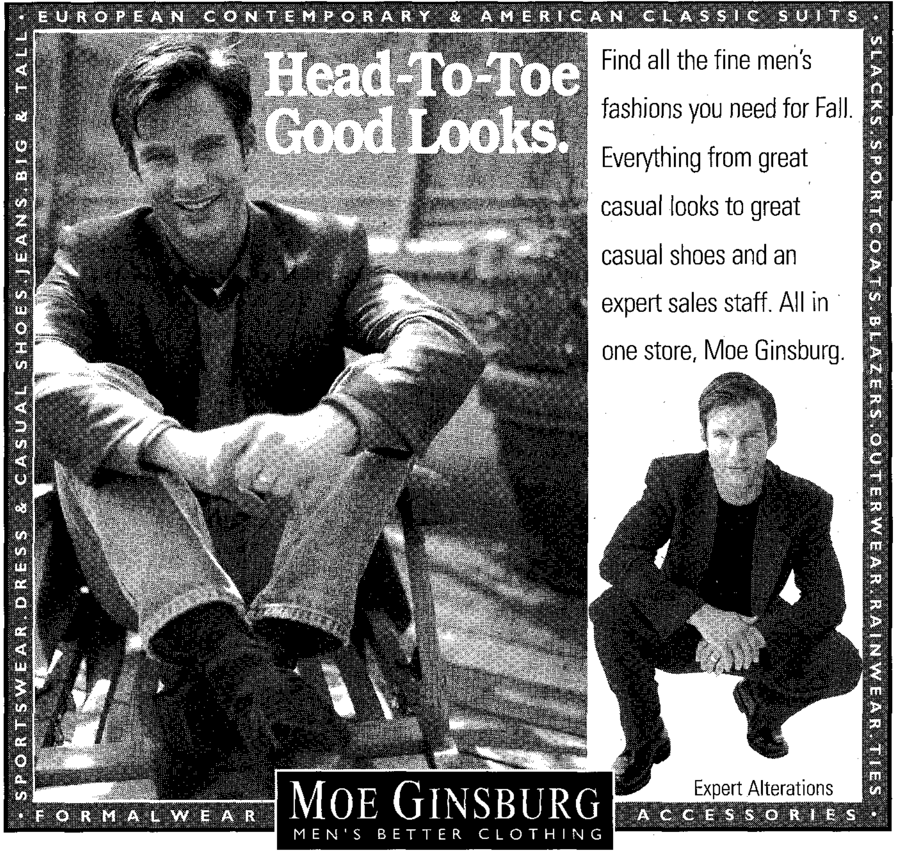
What's ironic is that just when Steinbrenner is at the height of his public popularity, when he has once and for all secured the kind of acceptance that buys him the most exclusive table at Elaine's, he's on the verge of giving up his real power, complete control of the Yankees.

In San Diego, two hours before the start of game three of the World Series, the Yankees were in the middle of batting practice. But Steinbrenner, in a burgundy turtleneck and checked sport coat, his back turned to the hitters, strode imperiously out into left field, heedless to line drives whizzing past him, to inspect the grass, which had been chewed bare by a recent football game. No other team owner would have asserted himself in so personal a way. New York has few larger-than-life characters anymore, and it may soon have one fewer.

The Yankees arrived in San Diego at 5:30 A.M. last Monday after flying all night. There were yawns and baggy eyes as they took the field later that day for a workout at Qualcomm Stadium. Usually these off-day sessions are perfunctory, a round of batting practice, some ground balls, all of it wrapped up in about an hour. But the sun went down, the sky turned black, and the Yankees lingered on the field. Nearly two hours passed, and few players were heading for the locker room. The empty stadium echoed with laughter as Torre tried to stage a hitting contest between first-base coach José Cardenal and traveling secretary David Szen, a slight, mustachioed guy in wing tips. As much as the team wanted to hurry up and bury the Padres, no one seemed to want the season to end. "We know," David Cone says, "that we'll never have another year quite like this." ▬


Opens November 1998

AVON CENTRE


• EUROPEAN CONTEMPORARY & AMERICAN CLASSIC SUITS •
SLACKS • SPORTCOATS • BLAZERS • OUTERWEAR • RAINWEAR • TIES •
• SPORTSWEAR • DRESS & CASUAL SHOES • JEANS • BIG & TALL •
• FORMALWEAR • ACCESSORIES •

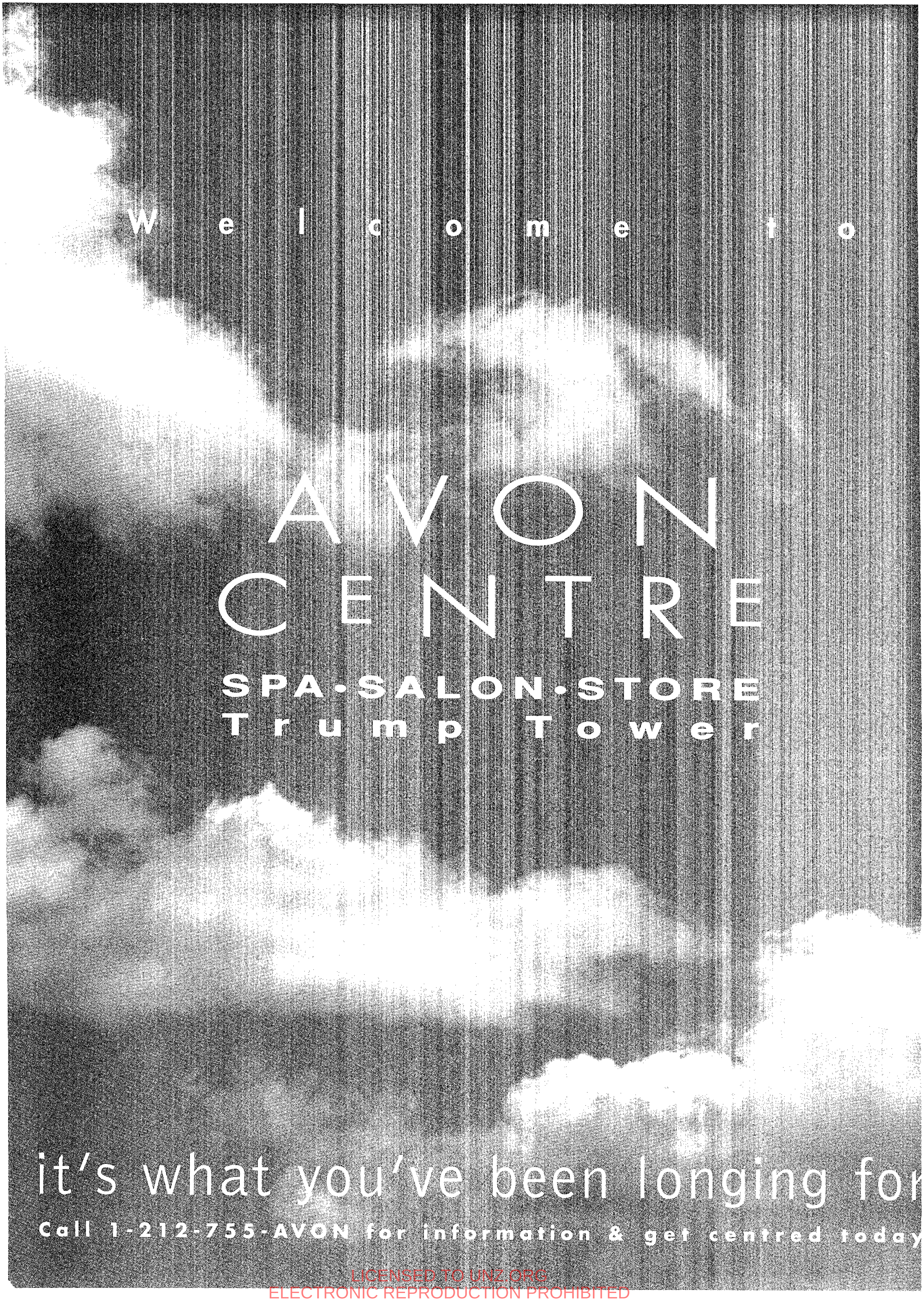
Head-To-Toe Good Looks.

Find all the fine men's fashions you need for Fall. Everything from great casual looks to great casual shoes and an expert sales staff. All in one store, Moe Ginsburg.

Expert Alterations

MOE GINSBURG
MEN'S BETTER CLOTHING
CORNER FIFTH AVENUE & 21ST ST.

(212) 242-3482 162 FIFTH AVENUE OPEN 8 AM-9 PM, SUN UNTIL 9 AM-7 PM.
WE WELCOME AMEX, MC, VISA, & DISCOVER.



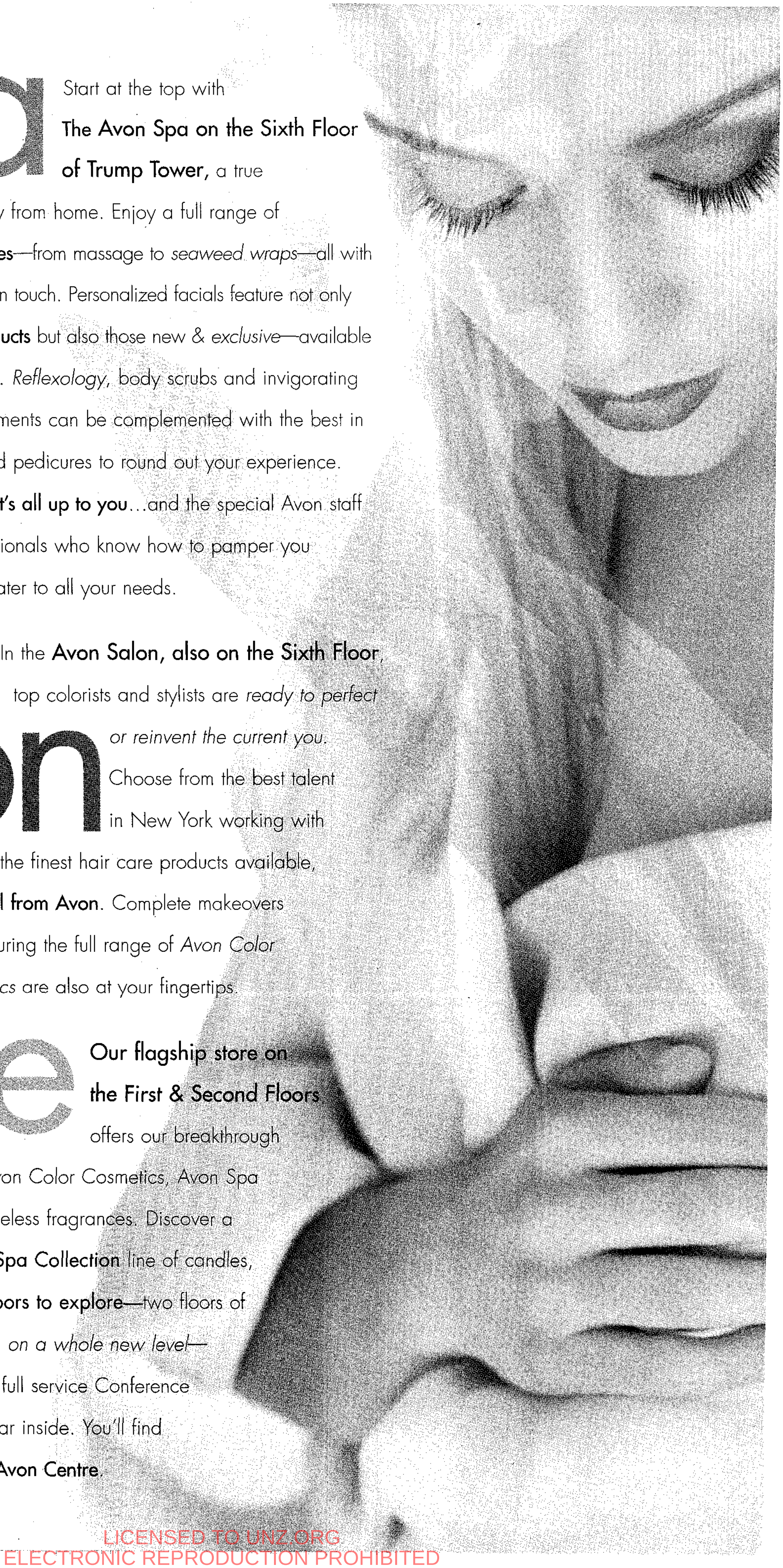
Welcome to

AVON CENTRE

SPA•SALON•STORE
Trump Tower

it's what you've been longing for

Call 1-212-755-AVON for information & get centred today



Spa

Start at the top with **The Avon Spa on the Sixth Floor of Trump Tower,** a true home away from home. Enjoy a full range of **custom services**—from massage to *seaweed wraps*—all with that special Avon touch. Personalized facials feature not only **Avon's best products** but also those new & *exclusive*—available only at the Spa. *Reflexology,* body scrubs and invigorating salt glow treatments can be complemented with the best in manicures and pedicures to round out your experience. **You decide. It's all up to you**...and the special Avon staff of professionals who know how to pamper you and cater to all your needs.

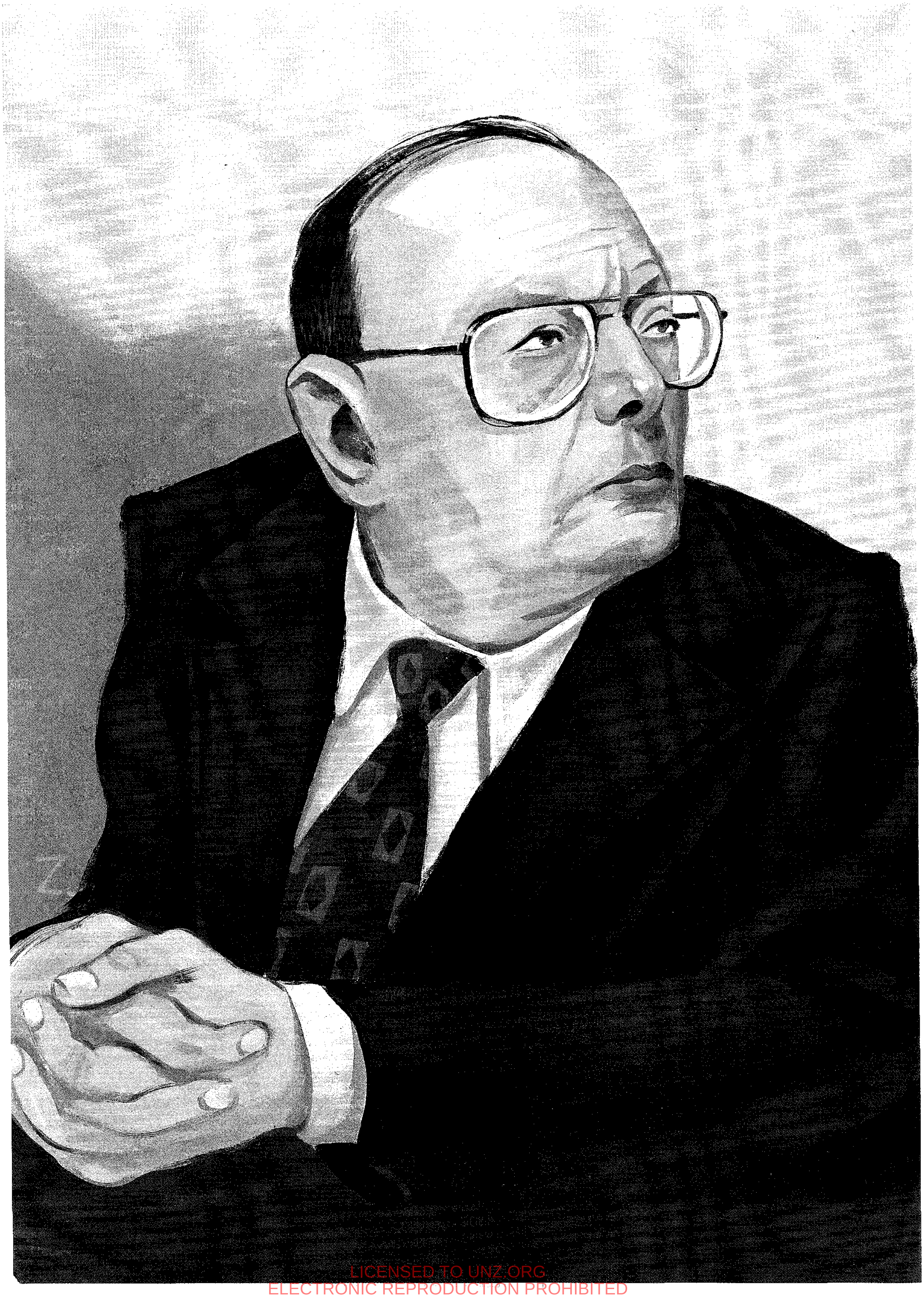
Salon

In the **Avon Salon, also on the Sixth Floor,** top colorists and stylists are *ready to perfect or reinvent the current you.* Choose from the best talent in New York working with the finest hair care products available, **all from Avon**. Complete makeovers featuring the full range of *Avon Color Cosmetics* are also at your fingertips.

Store

Our flagship store on the First & Second Floors offers our breakthrough skin care line **Anew**, plus Avon Color Cosmetics, Avon Spa Skin Care, Skin-So-Soft and timeless fragrances. Discover a selection from our premier **Avon Spa Collection** line of candles, bath oils, tub tea and more. **Two floors to explore**—two floors of infinite possibilities. **Experience Avon** *on a whole new level*—in fact, four new levels, including our full service Conference Centre on Five. Come. Visit. Disappear inside. You'll find just what you've been longing for at **Avon Centre**.

Call 1-212-755-AVON today.



THE SENATE RACE

PART 2

Why Senator Pothole Loves Mud

He's gifted at throwing it, and isn't fazed when he's hit with it. For all his political skill, he hasn't become one iota more senatorial in the eighteen years he's been in Washington. And that makes him very hard to beat.

By Eric Konigsberg

ILLUSTRATION BY ZOHAR LAZAR

Al D'Amato went to Washington eighteen years ago, but he's never really left Long Island. And in late September he was back, for North Massapequa's annual Sons of Italy festival. Greater Massapequa, the hometown of Jerry Seinfeld, Joey Buttafuoco, and the Baldwin brothers, is very much D'Amato country, an aspirational area (the Massapequas are among several places claiming to be the fifth of the Five Towns) within the largest township in the world—Hempstead, population 800,000, of which D'Amato once served as supervisor. • The fair was already in full swing when D'Amato arrived around 12:30. He worked the throng down North Broadway and back, past the fire engine that was parked in the street, the clam bar, the petting zoo, two Mister Softee trucks, about a dozen Italian-sausage carts, as well as no fewer than five chiropractic stands. D'Amato looks as though he could benefit from the services of one of these. He has what you could call undistinguished posture, his neck sinking down into his shoulders, and when he walks, he lurches forward as if he were about to lose his balance. He never seems to know what to do with his hands, and if he isn't slapping someone on the back or kissing a baby or pointing at a person he's just met to christen him with a new nickname, he's usually digging into his back pocket for a comb or smoothing over what's left of his hair with his fingers.

Although D'Amato is generally considered—in part because of his chairmanship of the Senate Banking Committee—the most powerful politician in New York State, he's also, in many quarters, a punch line: Can this rube with an unreconstructed Nassau County honk, this walking-dinosaur ward boss, really be a senator?

Certainly D'Amato's done plenty to feed this perception. He has mimicked Judge Lance Ito on Don Imus's radio show and taken to the Senate floor to sing "Deep in the Heart of Texas" as part of a filibuster (a jab at Senator Lloyd Bentsen, who he thought was holding out on him). He has been investigated by the SEC for insider trading, offered his support on more than one occasion for men with ties to the Mafia, been investigated by the Senate Ethics Committee for trading government favors with campaign contributors, and been rebuked by the Senate after his lobbyist brother, Armand D'Amato, used his Senate stationery in attempts to get a government contract for a client. His staying power is particularly odd in New York, the home of such statesmen-moderates as Jacob Javits, James Buckley, Nelson Rockefeller, and Thomas Dewey. D'Amato's core issues, after all, are abortion (he's pro-life) and gun control (he's against it).

D'Amato, however, doesn't always act like a paleo-conservative. "Even on gun control, you can't be sure entirely he won't move to the left when it looks good for him," says Mark Green, the city's public advocate and D'Amato's Democratic challenger in the 1986 Senate election.

Since riding the wave of the Reagan revolution to beat Senator Javits in the 1980 primary (helped also by a split ticket when Javits refused to bow out and ran as a third-party candidate), he has defeated weak, underfunded Democrats. He barely edged out Robert Abrams in 1992, and his great bump there came when Abrams clumsily called him a fascist and then was slow to apologize. D'Amato took advantage of the gaffe and appeared on television at the brink of tears over the remark, which he said was obviously anti-Italian.

To this day, the defeat of Javits is remembered by many as a contest between the ridiculous and the sublime, in which, unaccountably, the ridiculous won. And the noblesse oblige faction of New York's Republican Party has never recovered."He's changed Republican politics for the state of New York, moving it from the Rockefeller mold to true conservatism," says Karl Ottosen, a political consultant who teamed with Armand D'Amato to run the 1980 campaign. "Now Al is the one doing the anointing." Indeed, a number of D'Amato's allies and protégés, some of them former aides, have risen to prominence since aligning themselves with him, most famously his invention Governor Pataki (and, originally, Pataki's lieutenant governor, Betsy McCaughey Ross) and even Mayor Giuliani, as well as a long roster of lesser lights.

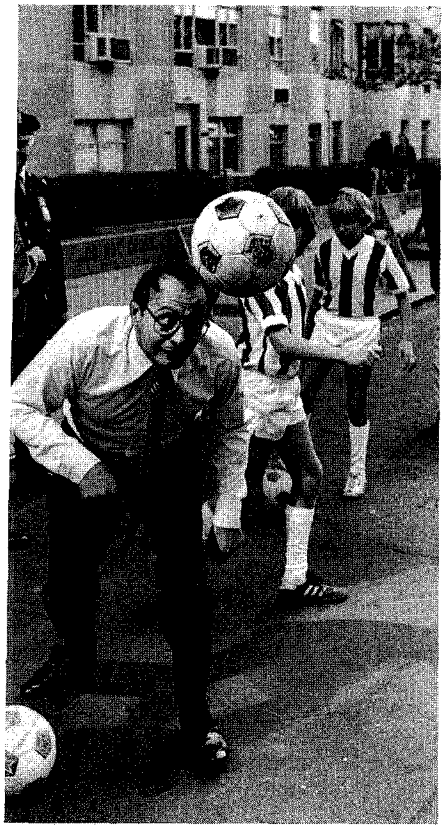
Against Chuck Schumer, D'Amato will have none of the advantages he's had in the past. Schumer runs well to the right of any of D'Amato's previous Democratic victims, and he has $12.5 million to spend on the campaign. Like D'Amato, he has never lost an election.

HOMEBOY: **Clockwise from above, D'Amato at a Long Island bar during his first campaign; playing with children in Manhattan; working on an undercover drug operation in 1986 with then–U.S. Attorney Rudy Giuliani.**

At the Sons of Italy event, a crowd formed around D'Amato when he and John Venditto, the Oyster Bay town supervisor, stopped in front of a table of sweets outside the San Remo Bakery and posed for a photographer from a local paper. D'Amato picked up something that looked like a cream puff and thrust it in Venditto's face. The supervisor laughed.

"Come on," D'Amato said in his singsongy whine. "Come on. A bite." He turned to look at the camera while Venditto, grudgingly, it seemed, smiled with

Photograph by Diego Goldberg/Sygma.



“If he’s said something embarrassing … it’s not his style to worry about it.”

his teeth clamped down on a piece of dough, a piece of dough Alfonse D’Amato held in his hand.

The photographer finished, but D’Amato didn’t move. “Come on,” he said to Venditto again. “You didn’t take any of it.” And so it went, until Venditto had actually bitten off and chewed part of the cream puff—still being foisted on him by D’Amato—looking at D’Amato with an uncomfortable expression that seemed to ask, “Why are you doing this to me?” Senator D’Amato just laughed at him. He was having fun. There was a Louis Prima number playing loud on the PA system, and the senator moved his head from side to side with the rhythm, marching in place a few steps.

WHAT D’AMATO IS BEST AT IS HIGHLY TARGETED constituency politics, whether substantive or symbolic. In recent years, he has taken up such causes as breast-cancer research, funding for the Administration on Aging, the retrieval of Nazi-looted gold in Switzerland, and the integration of gays in the military. Some of these issues are typically Democratic Party bread and butter, but all of them are hot-button interests to large constituencies whose votes can swing an election in this state (Jews, the elderly, women, gays). There are Democratic officials all over New York City who support him, particularly leaders of minority communities—the black minister and former congressman Floyd Flake in Queens; Vito Lopez in the State Assembly; Efraim Gonzalez, a state senator from the Bronx.

Rabbi Jacob Goldstein, who chairs the Crown Heights community board, says he became a supporter when D’Amato rushed to the Jewish community’s side during the Crown Heights riots while Mario Cuomo and David Dinkins hesitated. “Jews in this neighborhood still have a bunker mentality—who’s out there for us?” he says. “D’Amato is good for the Jews, and I think he likes fighting for people who are down.”

One Jewish-community activist who is raising money for D’Amato’s campaign describes a recent conversation with the skeptical head of a local Jewish organization: “My friend said to me, ‘How can you support that guy? He’s a ganef.’ I said to him, ‘But he’s *my* ganef.’ And then he agreed with me.”

D’Amato isn’t teflon, by any means. He’s caked with mud from past campaigns, and his negatives are remarkably high for a successful politician. But the mud actually seems to protect him. “I think many of the people who vote for him know he’s corrupt,” says Wayne Barrett of *The Village Voice,* who has devoted much of the past nineteen years trying to document D’Amato’s various wrongdoings. “They kind of say, ‘He’s our boy, he gets the job done.’ Nothing shocks. At this point, the standard for a D’Amato story to have any impact on him—it would have to be very astonishing criminal information, not just ethics violations.”

“Alfonse is like Bob Dole in his ability to go against the party in order to put himself in a position of control when a bill’s at the finish line and get what he wants out of it,” says Lawrence O’Donnell, formerly Senator Daniel Patrick Moynihan’s chief of staff on the Senate Finance Committee. “As Democrats, that was useful to us.”

When the Reagan administration fined the City of New York $20 million over an educational matter, remembers Ed Koch, who was mayor at the time, D’Amato threatened to vote against Reagan’s beloved cruise-missile project unless the fine was dropped. “And [D’Amato] was for the cruise missile!” Koch marvels. “And the fine was rescinded.”

D’Amato’s study of Dole, however, wasn’t immediately apparent to all of Washington. “You say, ‘Wait a minute, this prince from Kansas and this Joe Pesci character?’ You have to get used to the idea that this accent and this demeanor are in the room,” a former Democratic Senate staff member says. “You have to watch him the way you’d watch a movie without the sound on in order to understand its structure. And he remains his own enemy in that perception. He’s going to continue to give histrionic speeches. He’s going to continue to trip over himself.”

But D’Amato seems incapable of embarrassment, and unhindered by what he’s said or done in the past. “He’s not given over to a lot of subtlety,” says Larry Elovich, one of his best friends. “If he’s said something embarrassing or things that people took the wrong way and were offended by, it’s not his style to worry about it. He just moves on without another thought.”

THIS SEASON, D’AMATO’S CAMPAIGN TEAM has worked hard to avoid letting D’Amato be D’Amato, at least with reporters present; they’ve tried to turn the sound off. (Not altogether successfully; last week, at a meeting with Jewish leaders, the Senator called Schumer a “putzhead,” setting off a minor furor amid much parsing of the word *putz.*) It’s a strategy devised by D’Amato’s campaign consultant Arthur Finkelstein, and one that frustrates the senator, who prefers to be out among the people. “He’s fought with Arthur over this,” Karl Ottosen says. “Arthur sees no upside to the precinct visits or to appearances that aren’t tightly controlled.” Finkelstein was said to be so worried D’Amato would make a blunder in the ’92 race that during one tense period, he sent him to the country to get out of view for a few days.

The bulk of the current campaign has

Photographs: top to bottom, Diego Goldberg/Sygma; Sygma.

consisted of TV advertising and a dose of heavily stage-managed “press conferences”—many of them to launch more ads—at which D’Amato would field a couple of questions until a press secretary shouted “Thank you” to cut the event off. Reporters from the dailies and the newsweeklies complain that you have to call the D’Amato campaign repeatedly, on a day-by-day basis, just to be informed of his public campaign schedule. It was four weeks into the general campaign before D’Amato’s camp agreed to provide a press plane, and his flacks say he’s taken part in no interviews outside of simple television ops and fielding questions at the press conferences. “There’s nothing in it for him to be any more visible in public,” a D’Amato adviser told me. “Why should he? So a reporter can make a big deal of it when he uses the wrong fork or says something stupid?”

ON HIS HOME TURF, HOWEVER, THE SENATOR’s leash is lengthened. The first Saturday in October, D’Amato was back in Nassau County, on the lizard-shaped island of Long Beach, for the Ancient Order of Hibernians parade. Long Beach is adjacent to Island Park, the senator’s hometown, and many of his oldest friends and neighbors were around—people who still referred to him as Tippy, the childhood nickname he shared, on account of his high voice and hyperactive comportment, with a neighbor’s dog. Some of them remembered him as a cross-eyed boy before an operation when he was 10 corrected the problem. They had witnessed the earliest stages of his political rise, when he was appointed clerk in the county attorney’s office and later flouted the rule of Nassau GOP boss Joseph Margiotta to run for the U.S. Senate out of turn. “He was unrelenting in his ambition,” says Elovich, the former Democratic leader of Long Beach and D’Amato’s friend since the mid-sixties. “He’d built his base, he’d forged all kinds of coalitions, and he took a chance.”

I watched D’Amato on the sidewalk in Long Beach. He could barely contain himself, hugging everybody he knew, shouting, “Hey, big guy!” to people he didn’t know. At one point, he ran up to a stranger, a young man in a cartoonish stovepipe hat, and gave him a big, playful shove. “He-hey!” D’Amato said. “I saw you before. I saw you before.”

He entered an Irish-community reception being held at the Dante League building and took over the room like he owned it, even though, somewhat misleadingly, the sign out front said LONG BEACH DEMOCRATIC CLUB, which happens to be housed in the building. He said hello to former Democratic leaders Kevin Braddish and Larry Elovich, who were wearing honorary sashes and green carnations. Elovich, with his deep tan and long hair that covered his ears like mud flaps, looked like a seventies rock promoter. After a while, D’Amato took a seat alone at a table and had a sandwich. Methodically, he peeled off one piece of bread and a slice of cheese, and ate what was left.

I made my way over, but one of D’Amato’s aides stopped me. “Let him eat,” he said.

D’Amato glanced up with a startled expression. “Oh, no, no. No, no, no,” he said, motioning me over. “That’s okay. Come here.”

“You having fun?” I asked D’Amato.

D’Amato tossed his head; it was a no-brainer. “I like people,” he said, taking a bite. “Being out with real people. They’re not make-believe. If you don’t like people, you shouldn’t be in this business. If you don’t like people, you lose touch, you should leave this business.”

“Have you seen that happen to some of your colleagues?” I said.

“It’s never happened to me.”

Most weekends, when D’Amato is not at his modest apartment near the airport in Crystal City, Virginia, he returns here. Although he separated from his wife, Penelope, when he first went to Washington, and has long since divorced her, D’Amato still lists her home as his address and occasionally sleeps in the basement. Otherwise, he stays with his parents or with Elovich’s family, both of whom keep guest rooms with his belongings. (When they were dating, in 1995, Claudia Cohen says, “he definitely did not stay at his ex-wife’s.”) Later, I asked Elovich whether D’Amato seemed lonely, and he considered the question for a while. “He’s a full-time political person,” he said finally. “That’s the stage he’s in now.”

And what about the stories that D’Amato was socially ambitious? Cohen hasn’t been the only rich, glamorous woman he’s dated; more recently, he’s been involved with Kathryn Finley in Chicago, a daughter of the former Oakland A’s owner Charley O. Finley, and with the Park Avenue widow Hillary Geary. “If he is, I’ve never seen it,” Elovich says. “He’s out here with us every weekend.” Cohen says, “He’s completely unfazed by that New York–party, rich-people world. You hear all these stories about him, but I’ve never met anybody who’s less interested in money on a personal basis. He could live in the back of his car.”

Another man had appeared beside us—with bad teeth, a mesh baseball cap, dirty jeans. He was trying to talk to the senator. D’Amato pulled him in, then took both my hands. “Here, I want you to hear this,” he said to me. “This is unrehearsed.”

The man was a Gulf War veteran whose mother had called D’Amato’s office regarding a hitch in his military benefits.

“And?” D’Amato said. “And what happened?”

The man said everything had been fixed. “I just wanted to say thanks. So, thanks.”

“How did it work?” D’Amato said. “Did your mother send my office your papers?”

“That’s right.”

“And you live in New York State?”

“Texas. My mother lives here.”

“What’s your mother’s name?”

And so on. D’Amato needed a full evaluation of his staff’s performance. He held my hand again as we left. “Now you see,” he said. “If you don’t like people, you can’t do this. You think I could do that if I didn’t like people?”

AFTERWARD, D’AMATO GOT INTO A CAR WITH his staff. He was due at a friend’s house and told me to meet him in Island Park for Mass.

Shortly before D’Amato left, Schumer arrived in Long Beach, converging on the midway from around a corner. It looked as though he were alone. Fresh from getting Senator Moynihan’s endorsement this morning, he’d decided to crash D’Amato’s party.

He walked up to a prospective voter, extending his hand, and a campaign aide joined them.

“How would you like to meet Chuck Schumer, candidate for Senate?” the aide said.

“Not really,” the man said, nodding and shaking Schumer’s hand anyway.

In what seemed to be a single motion, Schumer turned on his heel, pulled a cellular phone from his pocket, and started back from where he’d come. It turned out he had about a dozen volunteers accompanying him.

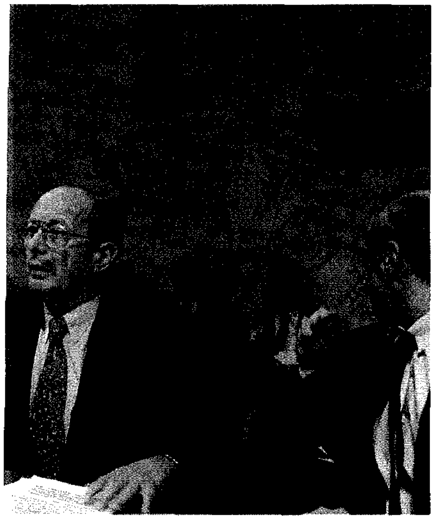
“Signs!” Schumer shouted. “I’m gonna

POLITICAL MACHINE: Clockwise from above, D’Amato at a hearing on Holocaust restitutions; in the Senate during the Whitewater hearings; at the 1997 St. Patrick’s Day Parade with Pataki and Koch.

Photograph by Robert Trippett/Sipa.

eed at least eight signs. And staff! here's gonna be a group of you walking ight behind me. And I want you passing ut stickers." He punched a number into is phone.

Schumer's resilience is said to be one f his greatest assets. "He hasn't blinked et against D'Amato, and he's someone vho's capable of going the whole camaign without blowing it," says Joe Delasco, the communications director for Mark Green's primary campaign. Earlier hat week, D'Amato had launched vhat's proved to be his primary line of attack throughout the campaign—hitting Schumer for missing votes in Congress. But when it appeared the criticism might be eating away at Schumer's support, he came back with information that D'Amato had been absent for votes himself, sometimes in order to give a paid speech.



In the hustings, however, Schumer isn't the natural politicker D'Amato is. "Chuck doesn't spend as much time glad-handing. D'Amato will call you babe, kiss you, invite you to come have pasta with his mother," Governor Cuomo says of the two candidates' styles. "D'Amato is a senator who campaigns like an assemblyman, and Chuck, even in his earliest years, was a councilman who campaigned like a senator—issues, issues. He's not a guy who'd say, 'You've got a problem with the draft board? Don't worry about it—call me.' "

A man handed Schumer a leprechaun's hat and asked him to pose for a picture. "We don't wear hats," Schumer said. "We haven't worn hats since Michael Dukakis and the helmet."

"Actually, I saw D'Amato had one," a volunteer said.

Schumer stepped in front of someone else and shook his hand. "Chuck Schumer. Running for Senate."

"Rob Vignatta," the fellow said. "Trying to walk down the street."

And Schumer didn't laugh. He didn't respond to the guy. He just kept walking, until he'd covered every corner of the fair, like a guided missile.

THERE'S A LACK OF PRETENSE, EVEN OF SELF-awareness, to D'Amato that makes it difficult to dislike him. Even his political foes say as much.

"I do believe he can be charming," Mark Green says. "Charming and edgy and interesting."

"He has a charm that has served him well," Mario Cuomo says.

"Al D'Amato at close quarters is irresistible as a person," says Lawrence O'Donnell, the former Moynihan aide. "But not everybody gets him." I thought of an event at the Botanical Gardens in the Bronx, where D'Amato's friend Carol Mack had introduced him to a relative of the Massachusetts governor Bill Weld. She wanted to know what to make of Weld's unsuccessful nomination for ambassador to Mexico, thwarted ostensibly by Jesse Helms because the two of them had sparred in the past over drug policy. "He's done politically," D'Amato blurted. "I think if you're gonna pick a fight, pick the right one." It was a most uncourtly response, yet I'd seen enough of D'Amato in action to know he meant no disrespect. Rather than explain his words, he locked arms with both women and led them down the footpath to a luncheon.

Lieutenant Governor Betsy McCaughey Ross, who was plucked from think-tank obscurity by D'Amato to run on Pataki's ticket, then had a public falling-out with the party, conceded it was D'Amato alone who'd initially won her over. "He's very persuasive," she told me one day over lunch. "When he first approached me about running, at the party at the Sheraton the night George Pataki was nominated, he was very convincing. I asked if I could think it over, and the two of them said, 'Well, we can give you twenty minutes. You can go into this bedroom.' He just wouldn't take no for an answer."

"You were charmed by him," I said.

"I was stunned by his vulgarity, especially his masturbatory hand gesture."

LATER IN THE CAMPAIGN, D'AMATO STOOD at the intersection of Fifth Avenue and 45th Street, waiting for another parade to begin. Giuliani's friend Herman Badillo was talking to a radio reporter in Spanish, and D'Amato was watching intently. When he noticed I was looking at him, he stuck out his tongue and made a googly-eyed face.

D'Amato is now in the fight of his life, even as George Pataki, his own Dr. Frankenstein–style political creation, cruises to victory while looking ahead toward greater things. But D'Amato doesn't seem bothered by this strange circumstance. He's not proud, and that is his gift.

"D'Amato at close range is **irresistible**," says Lawrence O'Donnell. "But not everyone **gets** him."

The procession got under way and around 52nd Street passed a group of rowdy men. "We're not voting for you," one shouted at D'Amato. "Go, Schumer!" someone else said. The senator waved at them, his enemies, then threw his hands in the air and laughed; it was almost a shrug. They yelled louder. So D'Amato broke from the procession and ran toward the crowd. A team of security men followed, joined by D'Amato's friend Elovich.

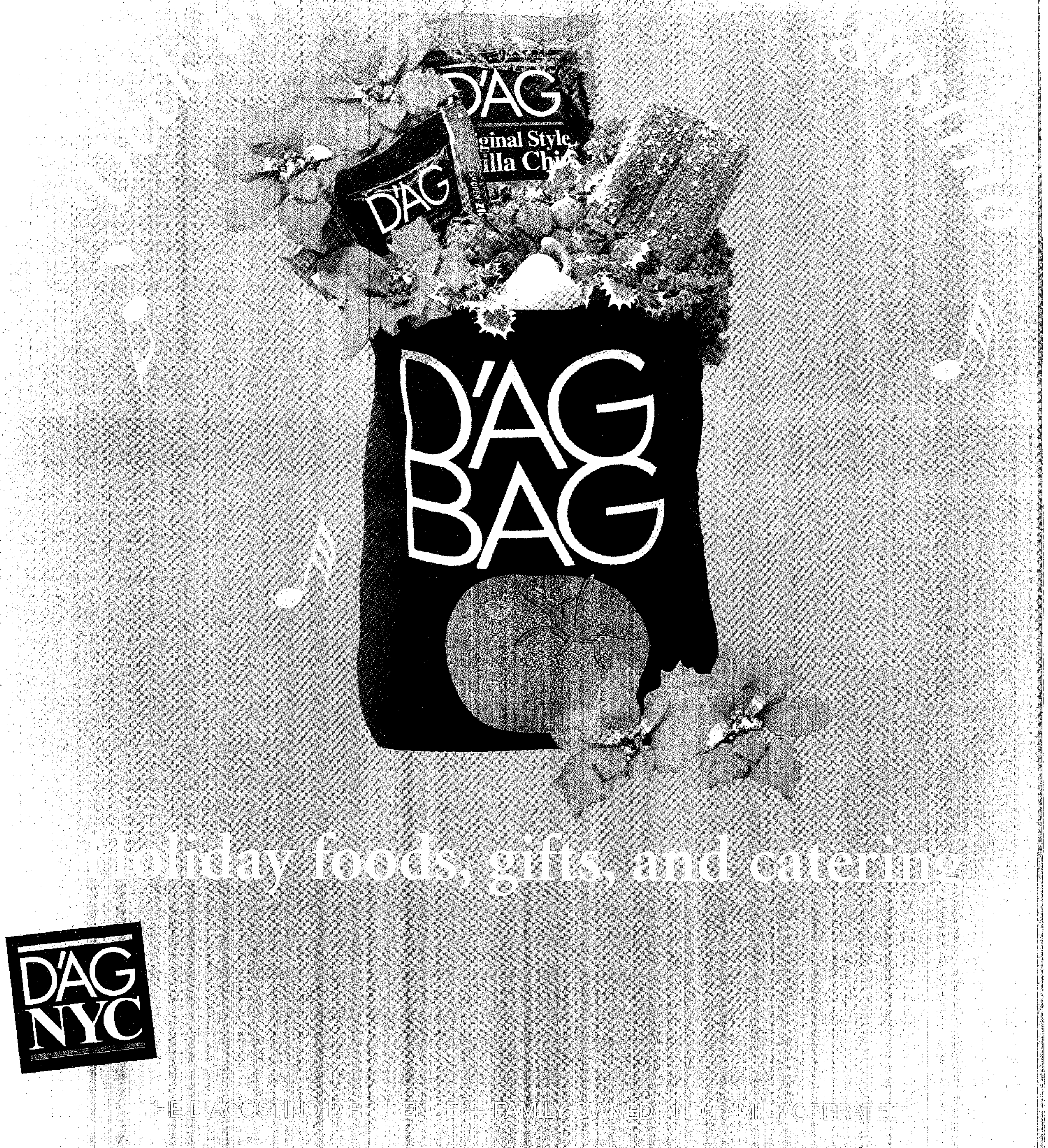
D'Amato grabbed one of the Schumer fans around the neck. "I didn't think you guys would show up," he said. "Thank you for showing up." Then he pulled the guy in close and said something nobody else could hear. Everyone laughed and shook hands.

The parade had slowed, and Elovich put a hand on D'Amato's back. "We're back in formation," he said.

"Okay, formation," D'Amato said.

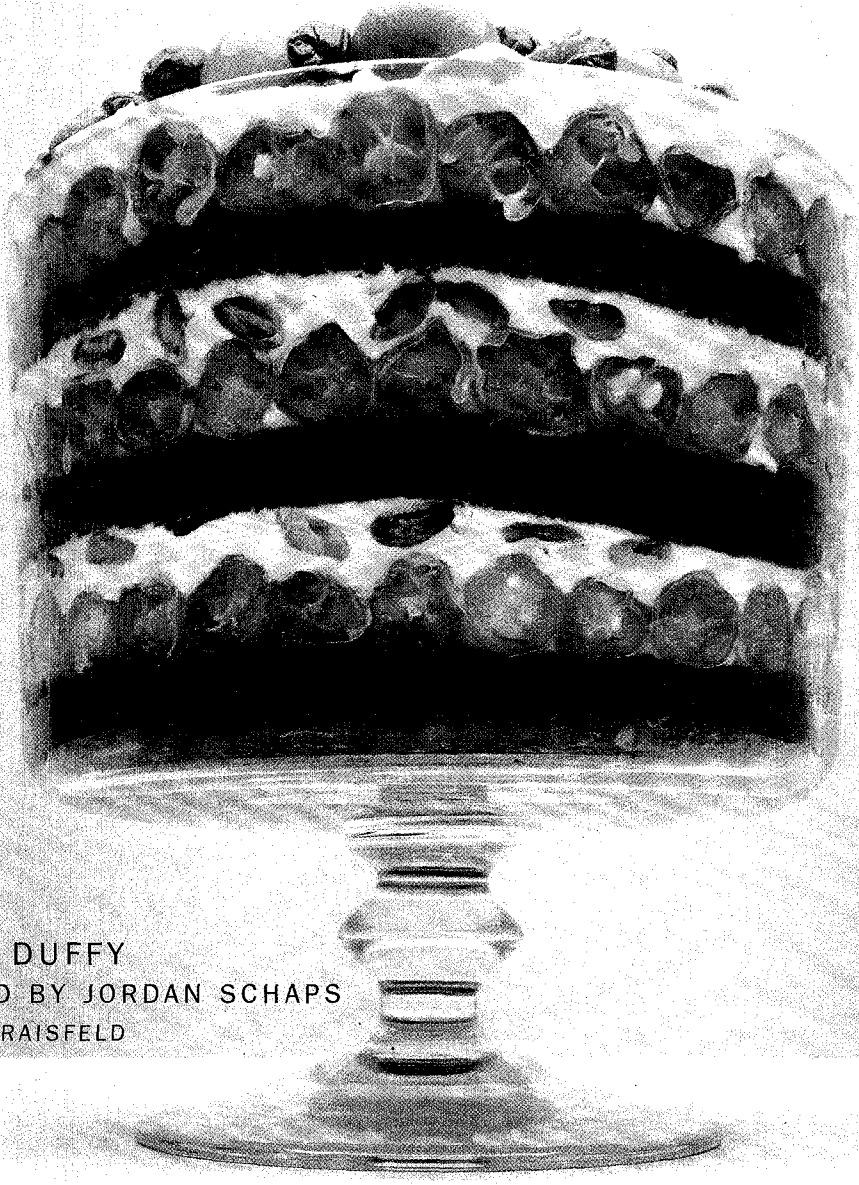
The hecklers beamed at the senator as he trotted to catch up. "Viva D'Amato," one of them said. ■

Photographs: top to bottom, Terry Ashe/Gamma Liaison; Richard B. Levine.


D'AG
Original Style
Tortilla Chips
D'AG
D'AG BAG
Holiday foods, gifts, and catering
D'AG NYC
THE D'AGOSTINO DIFFERENCE — FAMILY OWNED AND FAMILY OPERATED

holiday food issue

ho would have predicted that robust hunks of meat on the bone, aromatic seafood stews, and big luscious chocolate cakes—the heartiest fare imaginable—would top so many menus this year? "People are tired of all that froufrou food and tasting menus, so delicate and perfect," explains one top chef. "They want to sit down and enjoy themselves." Updated versions of beef short ribs and braised oxtail, new renditions of lamb casserole, and platters of briny oysters are suddenly turning up everywhere. We invited New York's leading chefs to share their favorite new dishes—the ones they would cook in their own homes during the coming holidays.



BY GILLIAN DUFFY

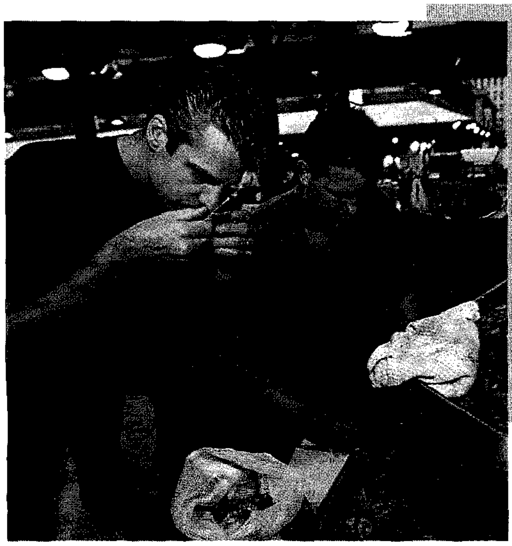
PRODUCED BY JORDAN SCHAPS

TEXT BY ROBIN RAISFELD

Photograph by Richard Pierce.

RAW power

STUDDED WITH CAVIAR, SURROUNDED BY SEVICHES AND TARTARES, OYSTERS ARE SEXIER THAN EVER—AND PERFECT FOR THE HOLIDAYS.



"People are eating more oysters today," says Le Bernardin's executive chef, Eric Ripert. "Oysters are very sexy." Over the past few years, oysters, along with seafood tartares and seviches, have been multiplying on menus all over town. It's become unthinkable to open a restaurant without two bars—one wet, one raw. There's some historical precedent: Raw shellfish—the oyster, especially—used to be a mainstay of New York dining. Last century's oyster saloons were so popular that the once-abundant local beds were virtually depleted by 1880. Now oysters are shipped overnight from places like Maine and Washington State to enduring landmarks like the Oyster Bar and hip new spots like Atlantic Grill, City Hall, and Balthazar, and diners are once again making entire meals out of spectacular tiered platters of *fruits de mer.*

In France, everyone eats oysters on Christmas Eve, says Ripert. "Each variety has a different flavor," he explains, and lately he's been buying the "lean, clean" Pacific Kumamotos for his progressive oyster tasting, an arrangement meant to be eaten clockwise to allow the flavors of wasabi, caviar, lemon oil, and jalapeño to "grow in the mouth."

Not every oyster—or every half-dozen—need be devoured raw. Ripert flash-sears the larger, fattier bluepoint, a variety that contrasts nicely with the soy-sauce-and-vinegar dressing in his sesame-crusted-oyster recipe. And Lot 61's Arlene Jacobs deep-fries her oysters before putting them back in the shell with horseradish stuffing and a Rockefeller rémoulade.

Joining oysters at the raw bar is a new breed of seviches and tartares. Babbo's Mario Batali, for example, substitutes mackerel for the prototypical tuna or salmon in his scrumptious tartare with olive pesto. "I love oily, intensely flavored fish," says Batali, "but only when it's intensely fresh." Jean-Georges Vongerichten uses a whole lemon as a serving dish for his tuna tartare, which he combines with unexpected ingredients like currants, toasted pine nuts, fava beans, and—unbelievably—penne pasta.

When chefs make seviche, they use lemon juice, or something else acidic, to "cook" the fish. Seen Lippert steeps fresh anchovies under a dice of Meyer lemons. In traditional Peruvian style, Bolivar chef Larry Kolar soaks sliced fluke in lime juice, adding serrano chilies and red onion for flavor. And at BondSt, Linda Rodriguez layers slices of lime-and-chili-marinated sea scallops with seaweed, ginger, and daikon for an unequivocally Asian rendition of a Latin American staple.

Raw or cooked, at their simplest or showiest, seafood appetizers make superb holiday party food. Especially oysters. "They're dramatic," says Ripert, "People like to look at you when you eat them!"

PHOTOGRAPHED BY MARY ELLEN BARTLEY

Progressive party: Eric Ripert's raw Kumamoto oysters are meant to be eaten in a clockwise direction, starting with a bare bivalve, upper right, and ending with a spicy salsa. Opposite page, Ripert selecting oysters at the *Fulton Fish Market*.

Raw deal: Osetra caviar, crème fraîche, and champagne vinegar give Seen Lippert's pickled oyster, from the soon-to-open Metrazur, a ravishing look and a sweet-and-sour kick.

FOOD STYLING BY KEVIN CRAFTS. PROP STYLING BY ROBYN GLASER.

THE recipes

Each recipe serves four.

PROGRESSIVE TASTING OF KUMAMOTO OYSTERS

From Eric Ripert
of Le Bernardin

24 Kumamoto oysters, shucked
Garnish for the second oyster:
  2 teaspoons finely diced cucumber
  1 teaspoon extra-virgin olive oil
  1 lemon, halved
  1 teaspoon julienned cilantro
Garnish for the third oyster:
  ¼ teaspoon wasabi
  ½ teaspoon thinly sliced scallions
Garnish for the fourth oyster:
  1 ounce Osetra caviar
Garnish for the fifth oyster:
  1 teaspoon lemon oil (preferably Italian)
Garnish for the sixth oyster:
  1 teaspoon finely diced red bell pepper
  ½ teaspoon finely diced jalapeño pepper, seeded
  1 teaspoon tomato, peeled, seeded, and cut into ⅛-inch dice
  1 teaspoon red onion, cut into ⅛-inch dice
  ½ teaspoon julienned mint
  ½ teaspoon julienned cilantro
  1 tablespoon extra-virgin olive oil

Remove the oysters from their shells, leaving the juice in the bottom shell, and quickly rinse oysters in salted water to remove remaining bits of shell. Return oysters to the shells. Mound crushed ice on four plates. Arrange 6 oysters in a circle, at 2, 4, 6, 8, 10, and 12 o'clock on each plate.

Leave the oysters at 2 o'clock plain.

For the oysters at 4 o'clock: Place ½ teaspoon of the finely diced cucumber on each oyster. Then drizzle a couple of drops of olive oil and squeeze a few drops of lemon juice on each oyster. Top with a little julienned cilantro.

For the oysters at 6 o'clock: Place ¼ of the wasabi on top of each oyster. Garnish with the scallion.

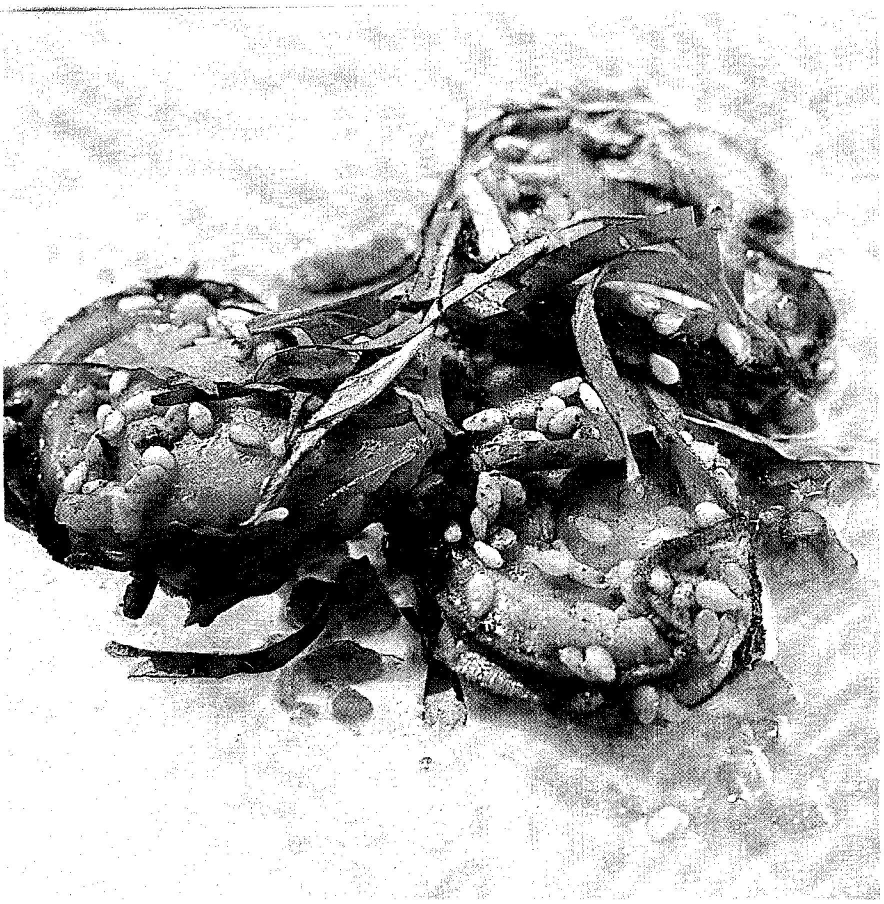
For the oysters at 8 o'clock: Place ¼ of the caviar on top of each oyster.

For the oysters at 10 o'clock: Drizzle a couple of drops of good-quality lemon oil on each oyster.

For the oysters at 12 o'clock: Cut each oyster into 4 pieces and return to shell. Then sprinkle diced red pepper, jalapeño, tomato, onion, mint, and cilantro evenly on each oyster. Drizzle a little olive oil over each oyster.

Start the tasting with the plain oyster and proceed clockwise.

Short stack: Above, Linda Rodriguez's Asian-accented seviche from BondSt layers marinated scallops with hijiki, daikon, and ginger. Below, Jean-Georges Vongerichten's zesty, crunchy tuna tartare at Mercer Kitchen is served in a hollowed-out lemon.



Open sesame: Eric Ripert coats bluepoint oysters with sesame seeds and then flash-sears them, until barely warm, before garnishing them with a soy-ginger vinaigrette.

SESAME-CRUSTED OYSTERS WITH SOY-GINGER VINAIGRETTE

Eric Ripert
of Le Bernardin

Vinaigrette:
- 1 teaspoon finely minced shallot
- 1 teaspoon minced garlic
- ½ teaspoon minced ginger
- 5 tablespoons soy sauce
- 1 tablespoon oyster sauce
- ¼ cup vegetable oil

20 large bluepoint oysters, or other East Coast oysters that are a little fatty
1 tablespoon canola oil
2 tablespoons sesame seeds
Garnish: julienned cilantro

Vinaigrette: Place the shallots, garlic, ginger, soy sauce, and oyster sauce in a bowl and whisk until incorporated. Slowly drizzle in the oil, whisking constantly. Set aside.

Open the oysters, rinse in salted water, and dry with a paper towel. Heat a sauté pan over high heat. When it is hot, add the canola oil. Sprinkle sesame seeds on one side of each oyster. Quickly sear the oyster on sesame side only until the oyster is just warm. Place 5 oysters in the center of each plate, sesame side up, and drizzle the vinaigrette around them. Garnish with cilantro.

PICKLED OYSTERS WITH CUCUMBER AND CAVIAR

Seen Lippert
of Metrazur

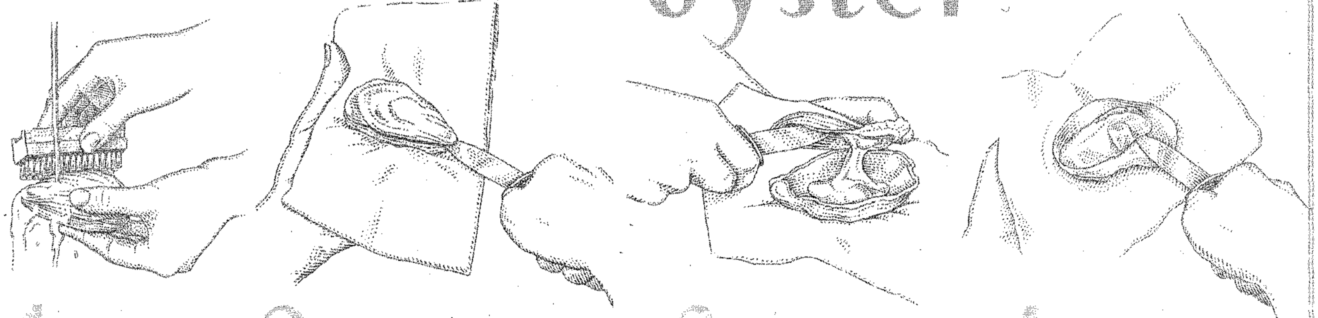
1 small English cucumber
Fleur de sel salt
3 tablespoons champagne vinegar
½ teaspoon sugar
12 oysters (choose your favorites)
4 teaspoons crème fraîche
1½ ounces Osetra or salmon caviar

Peel, seed, and julienne the cucumber. Sprinkle with 1 teaspoon salt, and let sit for about 15 minutes. Drain excess juice from cucumber and taste; if it is too salty, rinse with water and then dry. Sprinkle the cucumber with 1 to 2 tablespoons of the vinegar and ¼ teaspoon of the sugar.

Shuck the oysters into a bowl, saving the juice and the bottom shells. When all the oysters are shucked, lift them out of their juices and set aside. Wash the reserved shells and set aside.

Strain the juice through a fine sieve to remove any shells or dirt and pour into a clean bowl, add 1 teaspoon of the vinegar and ¼ teaspoon of the sugar, stir to dissolve sugar, and season to taste. The liquid should be bright and briny. Add more vinegar to taste, taking care not to overpower the oyster flavor. Return the oysters to this liquid, cover,

HOW TO SHUCK AN oyster



1 With a stiff brush, scrub the oysters well under running water.

2 Place the oyster in a folded kitchen towel with the rounded shell down and the hinge (the pointed end) facing you. Insert the oyster knife's tip into the hinge and twist to lift the top shell.

3 With the knife, cut the muscle that attaches the oyster to the top shell, scraping any oyster meat that's still attached. Discard the top shell.

4 Carefully cut the muscle attaching the oyster to bottom shell, taking care not to lose any liquid.

and refrigerate for at least ½ hour.

Divide the shells among 4 plates. Put a small amount of cucumber in each shell and place a pickled oyster on top. Spoon some of the oyster liquid over each oyster, place a small dollop of crème fraîche on top, and finish with the caviar.

CRISPY OYSTERS WITH FENNEL-HORSERADISH STUFFING AND ROCKEFELLER RÉMOULADE

Arlene Jacobs
of Lot 61

Crispy oysters:
  16 bluepoint oysters, shucked, bottom shells reserved
  2 cups Wondra flour
  1 tablespoon salt
  Pinch cayenne
  2 eggs, lightly beaten with 2 teaspoons water
  ¾ cup panko bread crumbs (available at Katagiri, 224 East 59th Street)
  Canola oil for deep-frying
Fennel-horseradish stuffing:
  ½ teaspoon mustard seeds
  1½ tablespoons butter
  ½ small onion, minced
  ½ cup finely diced fennel
  ¼ cup finely grated fresh horseradish
  ¼ cup chopped parsley
  ½ cup fish or chicken stock, unsalted
  ½ teaspoon Dijon mustard
  ¼ teaspoon paprika
  Pinch cayenne
  ¼ teaspoon celery salt
  Garnish: parsley sprigs and lemon wedges
  Rémoulade (recipe below)

Wash and dry oyster shells. Mix together flour, salt, and cayenne in a shallow bowl. Lightly dredge oysters, and shake off excess flour. Dip oysters in beaten egg until coated. Put panko crumbs in a shallow bowl, and coat oysters generously. Place oysters on a rack to prevent crumbs from becoming soggy. Refrigerate until needed.

Roast mustard seeds over medium heat in a small sauté pan, swirling constantly till seeds begin to pop; remove from heat immediately. Heat butter in a large sauté pan, add onion and fennel, and sauté until translucent, stirring frequently. Add horseradish and chopped parsley, and cook a few minutes more. Add stock, mustard, and remaining spices, and continue to cook over low heat until vegetables are soft.

Heat about 1 inch of oil to 375 degrees in a skillet, and deep-fry the oysters until golden, about 2 minutes. Place on paper towels to drain. Meanwhile, place one tablespoon of stuffing in each shell. Top with a fried oyster and a dollop of rémoulade. Garnish with sprigs of parsley. Make a bed of coarse salt on each plate, nestle the oysters into the salt, and place a lemon wedge in the center

Just a fluke: Larry Kolar keeps it simple with his traditional Peruvian seviche at Bolivar, tossing the freshest fluke with lime juice, serrano chili peppers, and red onion.

RÉMOULADE

1½ tablespoons finely diced fennel
1 tablespoon finely chopped shallots
1 teaspoon olive oil
⅛ teaspoon minced garlic
1 tablespoon finely chopped parsley
2 tablespoons chopped spinach
1¼ teaspoons Pernod
¾ teaspoon Worcestershire sauce
¼ teaspoon anchovy paste
2 drops Tabasco
2 tablespoons mayonnaise
2 tablespoons sour cream
1 teaspoon lemon juice

In a sauté pan, sweat the fennel and ¾ tablespoon of the shallots in the oil. (They should retain their crispness.) Add garlic, parsley, and spinach, and cook 1 minute more. Add the Pernod, and cook 2 more minutes or until the alcohol taste is gone. Cool and mix with the remaining ingredients. Add lemon juice and remaining raw shallots to taste.

MACKEREL TARTARE ON GREEN-OLIVE CROSTINI

Mario Batali
of Babbo

1 tablespoon capers
Juice and zest of 1 lemon
¼ cup extra-virgin olive oil
1 tablespoon Dijon mustard
1 tablespoon plus 1 teaspoon black mustard seeds
8 ounces fresh mackerel fillet, skin and bones (and pin bones) removed
Salt and freshly ground black pepper
8 ¼-inch-thick slices of baguette, toasted in 400-degree oven for 2 minutes
¼ cup green-olive pesto (recipe below)
2 scallions, thinly sliced on long bias

Add capers, lemon juice and zest, olive oil, mustard, and 1 tablespoon black mustard seeds to a blender, and puree until smooth.

Cut the mackerel into ¼-inch dice, and place in a mixing bowl. Add caper mixture and stir together. Season with salt and pepper.

Spread each slice of toasted baguette with 1 teaspoon olive pesto, and place 2 heaping tablespoons of mackerel mixture on each slice. Sprinkle with remaining mustard seeds and scallion. Serve immediately.

GREEN-OLIVE PESTO

¾ cup large or jumbo green olives, such as Ascolane, pitted
¼ red onion, finely chopped
2 tablespoons pine nuts
½ clove garlic, sliced thin
¼ cup extra-virgin olive oil

Combine in a food processor olives, onion, pine nuts, and garlic, and blend for 1

Top seed: Babbo's Mario Batali sprinkles mustard seeds over his rich mackerel tartare, which he spoons over baguette toast slathered with green-olive pesto.

minute. With motor running, slowly pour in oil until a thick, smooth paste forms. Allow to stand for ½ hour before using.

FRESH ANCHOVY-AND-LEMON SEVICHE WITH RADISH AND SWEET ONION

Seen Lippert
of Metrazur

- 20 fresh anchovies (available if ordered ahead from Catalano's Fish Market at the Vinegar Factory, 431 East 91st Street; fresh sardines can be substituted)
- 2 lemons (Meyer, if possible)
- 1 bay leaf, pulverized
- Fleur de sel (sea salt)
- 1 tablespoon olive oil
- 1 large Vidalia onion, sliced
- ½ teaspoon sugar (optional)
- 5 red radishes, julienned
- 1 small bunch watercress, leaves only
- 1 tablespoon extra-virgin olive oil

Have the fishmonger scale and fillet the anchovies. Slice into 1-inch diagonal pieces, and place in a bowl. Peel and section one of the lemons. Cut in ⅛-inch dice and strew over the anchovies. Add the bay leaf and a pinch of salt. Allow to sit for 10 to 15 minutes.

Heat a sauté pan. Add the olive oil, then the onion, and sauté over medium-low heat for 20 minutes or until onions are caramelized and sweet. Season with salt, and let cool. (It is important to cook the onion slowly, to bring out the sweetness. If necessary, add sugar to taste at the end of cooking.)

When ready to serve, divide sweet-onion mixture between plates. Add the radishes to the anchovy-lemon mixture and toss together; taste for seasoning. Place on top of onions and sprinkle the watercress leaves over all. Drizzle with extra-virgin olive oil, and serve with toasted bread.

SCALLOP SEVICHE WITH HIJIKI, PICKLED ONION, AND GINGER

Linda Rodriguez
of BondSt

Marinade:
- ¾ cup fresh lime juice
- 1 garlic clove, crushed to a paste
- 1 Thai chili pepper, seeds removed, minced
- 2 teaspoons salt
- ½ teaspoon freshly ground black pepper

8 dry (non-dipped) sea scallops, sliced into ⅓-inch-thick disks

¼ cup hijiki (dried Japanese black seaweed; available at Katagiri, 224 East 59th Street)

Pickled red onion:
- 1 star anise
- 4 yellow mustard seeds
- 3 black peppercorns
- 1 cup rice-wine vinegar
- ⅔ cup sugar
- 1-inch piece ginger, cut into 10 slices
- 1 Thai chili pepper, chopped
- 1 red onion, finely diced

Salt and freshly ground black pepper

¼ cup pickled ginger slices, drained

1 box kaiware (daikon sprouts)

Garnish: chervil sprigs
- ¼ cup chopped chives

Combine the ingredients for the marinade in a bowl, add the scallops, and marinate for 30 minutes.

Place the hijiki in a small saucepan; cover with 4 inches of cold water. Cook over medium heat, stirring occasionally, until softened, about 10 to 15 minutes, adding more water if needed. When it becomes soft, strain and cool in refrigerator.

Tie the anise, mustard seeds, and peppercorns in a cheesecloth and place in a saucepan with the vinegar, sugar, ginger, and Thai chili. Bring to a boil, strain into a bowl, add the red onion to the liquid, and cool to room temperature.

Strain the marinade from the scallops; season the scallops to taste with salt and pepper. In the middle of a white plate, place a small amount of hijiki. Top with a slice of scallop, followed by a slice of ginger and a small bunch of daikon sprouts, then repeat, ending with a fourth scallop slice. Top with the strained pickled red onion and a sprig of chervil.

Sprinkle a little hijiki and chives all around the scallop napoleon. Repeat with remaining ingredients.

TUNA TARTARE SERVED IN A LEMON

Jean-Georges Vongerichten
of Mercer Kitchen

- 4 large lemons
- ¼ cup fava beans or diced haricots verts
- 4 teaspoons currants
- 4 teaspoons toasted pine nuts
- 4 teaspoons chopped chives
- 4 pieces tomato confit, diced (2 plum tomatoes, peeled and seeded, tossed with olive oil, thyme, and garlic, and baked for ½ hour at 350 degrees)
- 4 teaspoons halved lime segments
- 16 ounces sushi-quality tuna, cut into ¼-inch dice
- 8 pieces cooked penne, cut into ¼-inch pieces
- 2 to 3 tablespoons extra-virgin olive oil

Don't hold the anchovies: Seen Lippert marinates fresh ones with Meyer lemons in her anchovy seviche, melding the sweet flavor of caramelized Vidalias with the sharpness of julienned radishes.

Lemon juice to taste
Salt to taste
Tabasco to taste
12 2-inch-long asparagus tips, halved
lengthwise and blanched

Cut the top off each lemon lengthwise, deep enough to reach the pulp. Reserve the top and hollow the lemon out thoroughly, removing all pulp.

Stir the remaining ingredients together in a medium-size bowl until they are evenly mixed. Set out the 4 lemon shells and fill each one with the tuna tartare, top each with its own lemon lid, and decoratively arrange a few asparagus spears sticking out of the tartare.

TRADITIONAL PERUVIAN SEVICHE

Larry Kolar
of Bolivar

1 medium red onion
10 ounces fluke fillet (flounder or white flat fish can be substituted)
Salt and freshly ground white pepper
2 tablespoons finely diced celery
1 or 2 red serrano chili peppers (or to taste), seeded and finely chopped
½ cup plus 2 tablespoons fresh lime juice (about 3 or 4 limes' worth)
¾ cup fish stock

Peel and quarter the onion, slice 1/16 inch thick to make ¾ cup, and place in ice water for 10 minutes before serving. Slice the fluke fillet in half lengthwise, then slice against the grain into ⅛-inch-thick pieces.

Season the fish with salt and pepper. Toss all the ingredients together in a nonreactive bowl, and serve immediately on chilled plates with the juices poured over the top.

Note: This is a traditional Peruvian seviche; however, red or green bell peppers, avocado, cucumber, or tomatoes can be added if desired.

At Lot 61, Arlene Jacobs dresses up her fried oysters with horseradish and fennel.

BUYING oysters

Oysters must be alive when eaten, and until they are opened, the shells should be tightly closed. If one is slightly open, tap two oysters together—a live one will close right back up. Check their pedigree: Ask to see their tags, which will identify the name of the oyster farm, when they were removed from the sea, and when they were delivered. Anything beyond four to five days old should be avoided. It is best to eat them September through April (months with *r*'s), since oysters spawn during the summer months and tend to be milky then. There is also a higher risk of bacteria in the summer. Once it is opened, drop a little lemon juice onto the oyster to test for freshness, or touch it with the point of a knife—if it retracts, it is still alive. Oysters will stay fresh in the refrigerator for two or three more days, covered with a damp towel or seaweed. Do *not* keep them in a plastic bag.

THE BEST SOURCES:

Citarella 2135 Broadway, at 75th Street; and 1313 Third Avenue, at 75th Street (874-0383 for both locations). One of the largest selections of oysters in town, and great fish too. Kumamoto, Belon, Prince Edward Island, Cape, Wellfleet, and New Zealand are carried most of the time, depending on weather conditions. Open Monday through Saturday 7 A.M. to 9 P.M. and Sunday 9 to 7. Shop early.

Pisacane Midtown 940 First Avenue, between 51st and 52nd Streets (752-7560). Traditional retail store in front with wholesale in the rear. Carries four varieties of oyster, and will shuck to order and pack in ice on the half-shell. Open Monday through Friday 8 A.M. to 6 P.M., Saturday 8 to 4:30.

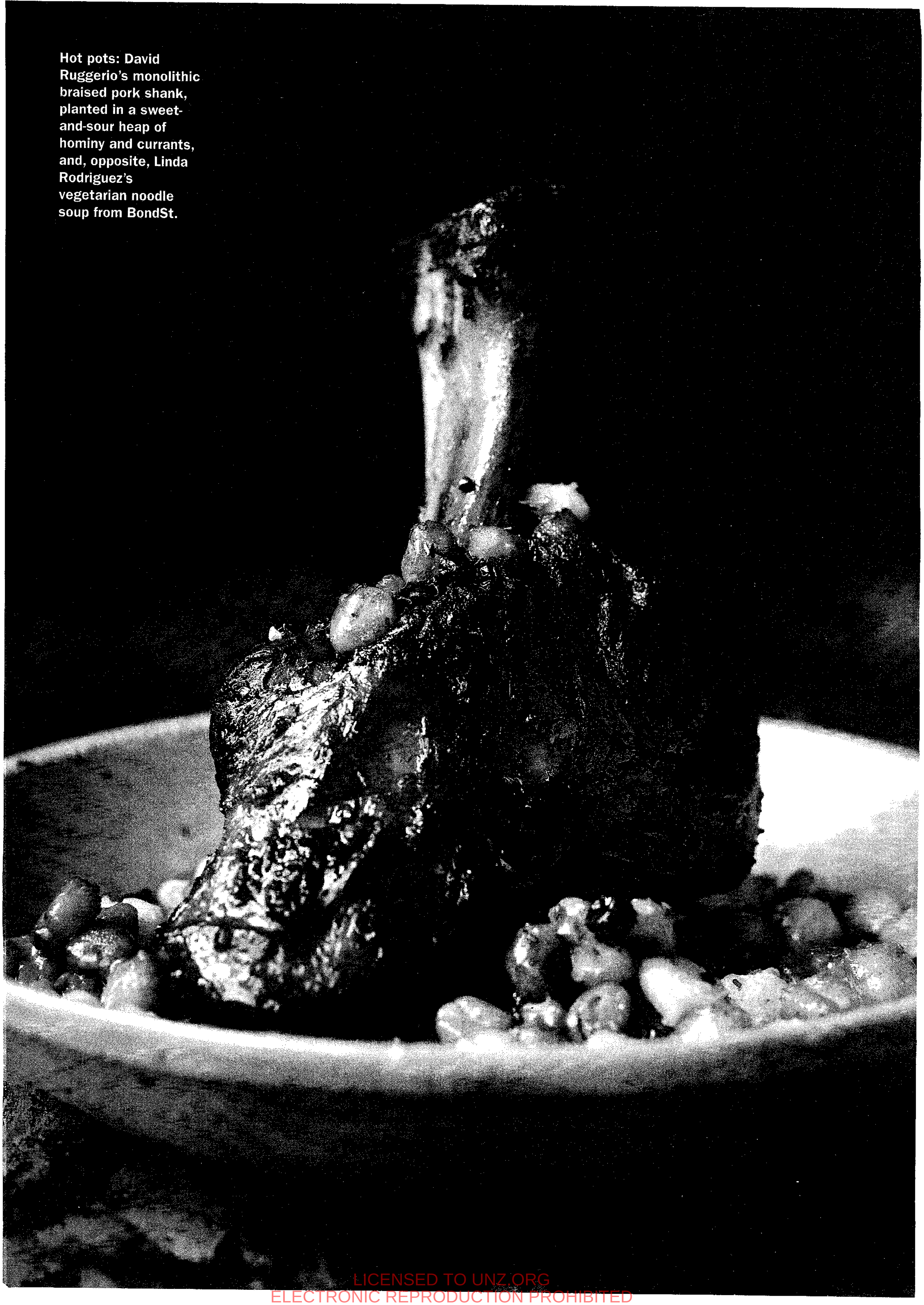
Catalano's Fish Market at the Vinegar Factory 431 East 91st Street (987-0885); also 80th Street and Third Avenue, to open in November. Stocks three or four varieties of oyster on a changing basis—bluepoint, Wellfleet, Maine Belon, and Kumamoto; plans to expand selection as the season progresses. The new store will also feature an oyster bar. Open daily 7 A.M. to 8 P.M.

Wild Edibles 255 Elizabeth Street (625-9971). Some of New York's best chefs—from Balthazar, Patria, and Spartina—shop here. The retail outlet always offers eight varieties and often many more. The fish selection is extraordinary, but the hours are more limited than most: Monday through Friday noon to 7 P.M., Saturday 10 to 6.

Jake's Fish Market 2425 Broadway, at 89th Street (580-5253). Connecticut bluepoints available now; in November, store will stock Wellfleet, Pemaquid, and West Coast oysters. Open daily 8 A.M. to 8 P.M.

Agata & Valentina 1505 First Avenue, at 79th Street (452-0690). The recently expanded fish department usually stocks four or five varieties: bluepoint, Flower, Kumamoto, Belon, and Malpeque. Will order small quantities of other varieties. Shop before 4 P.M. during the week to avoid the crowds. Open daily 8 A.M. to 9 P.M.

Rosedale Fish and Oyster Market 1129 Lexington Avenue, between 78th and 79th Streets (288-5013). Bluepoints always available; Wellfleets and Kumamotos delivered once or twice a week. Malpeques and Belons to order only, along with any other kind available. Open Monday through Friday 8 A.M. to 7 P.M., Saturday 8 to 6.



Hot pots: David Ruggerio's monolithic braised pork shank, planted in a sweet-and-sour heap of hominy and currants, and, opposite, Linda Rodriguez's vegetarian noodle soup from BondSt.

BOWL in one

NINE TOP CHEFS OFFER A NEW TWIST ON THE SIMPLE ONE-POT DISH—

THE RESULT IS COMFORT FOOD WITH ATTITUDE.

The last thing you want to do over the holidays,” says Joseph Fortunato, chef of the new restaurant Scarabée, “is wash a zillion pots.” Especially when one pot is the perfect number for the sort of nouveau comfort foods—intensely flavorful casseroles and stews—that have set the tone at such homey-chic Manhattan hot spots as Mercer Kitchen and Butterfield 81. We asked Fortunato and eight equally inventive cohorts to share the secrets of their favorite one-pot dishes, recipes they would make in their own kitchens.

“The two or three times a year I cook at home,” says Mercer Kitchen’s Jean-Georges Vongerichten, “when people are over, I want to be with them.” On those occasions he’s likely to prepare his amazingly easy-to-make lamb baeckoffe, modeled after his mother’s pork version, a traditional Alsatian casserole that villagers would drop off at the town baker’s before church and pick up, piping hot, on the way home.

Daniel Boulud knows that oxtail, like the gelatinous lamb shank, benefits from long, slow cooking, and he lets his Spanish rendition at the new Café Boulud simmer for two and a half hours until it’s intoxicatingly permeated with the flavors of Rioja wine and Serrano ham.

Perhaps the biggest surprise was the one-pot dish David Ruggerio has built around pork shank, an uncommon cut destined to become this year’s new obsession. The shank bone dramatically protrudes from a mess of wine-and-honey-infused hominy. “What,” he asks, “could be more American than hominy?”—or, as it happens, better suited to soak up the sweet-and-sour braising liquid. “All the flavors mingle in the pot,” says Ruggerio, “complementing and accenting each other.”

Not to mention tantalizing anyone within sniffing distance. “You get the smells from the pot on the stove,” says Butterfield 81 chef Tom Valenti, who braises beef short ribs with wine, herbs, and vegetables. “It’s so unctuous, with mounds of flavor,” he says. “That’s what home cooking’s all about.”

BondSt’s Linda Rodriguez is the group’s meatless renegade. Her matsutake Hari Hari Nabe, a noodle soup, relies on a vegetable-and-seaweed stock and imported matsutakes—a mushroom so pungent and expensive (up to $60 a pound), it’s called the Japanese truffle.

And finally, Mario Batali, the chef at Babbo, enriches his spectacular lasagne with a sumptuous ragú of duck confit and a lavish béchamel. Like its companions, this dish is doubly satisfying—it delights guests while still allowing the cook to take a welcome holiday from the kitchen.

PHOTOGRAPHED BY BEATRIZ DA COSTA

Stocked pots: From Bolivar, Andy D'Amico's spicy South American sancocho, above, is a chicken-and-coconut-milk soup studded with yucca, plantains, and potatoes; below, a heap of Israeli couscous soaks up the deep winy flavor of braised short ribs by Butterfield 81's Tom Valenti.

THE recipes

Recipes serve eight unless otherwise indicated.

BRAISED PORK SHANKS WITH HOMINY

David Ruggerio
of David Ruggerio

- 8 1½-pound trimmed pork shanks, skin and excess fat removed (about 2¼ pounds each untrimmed; *not* pork hocks; available from Western Beef, 403 West 14th Street, and Agata & Valentina, 1505 First Avenue, near 78th Street)
- Sea salt and freshly ground black pepper
- ¼ cup flour
- ¼ cup olive oil
- 3 carrots, cut into ½-inch dice
- 2 fennel bulbs, cut into ½-inch dice
- 4 onions, cut into ½-inch dice
- Bouquet garni (2 heads garlic with cloves lightly crushed, 2 parsley stems, 2 sprigs thyme, and 2 teaspoons crushed red pepper tied in cheesecloth)
- 2 bottles red wine
- 2 quarts beef stock
- ½ cup sherry wine vinegar
- ¼ cup honey
- 3 15-ounce cans white and yellow hominy, soaked in water for 1 to 2 hours
- ½ cup currants
- 2 tablespoons butter
- Garnish: 2 tablespoons chopped parsley

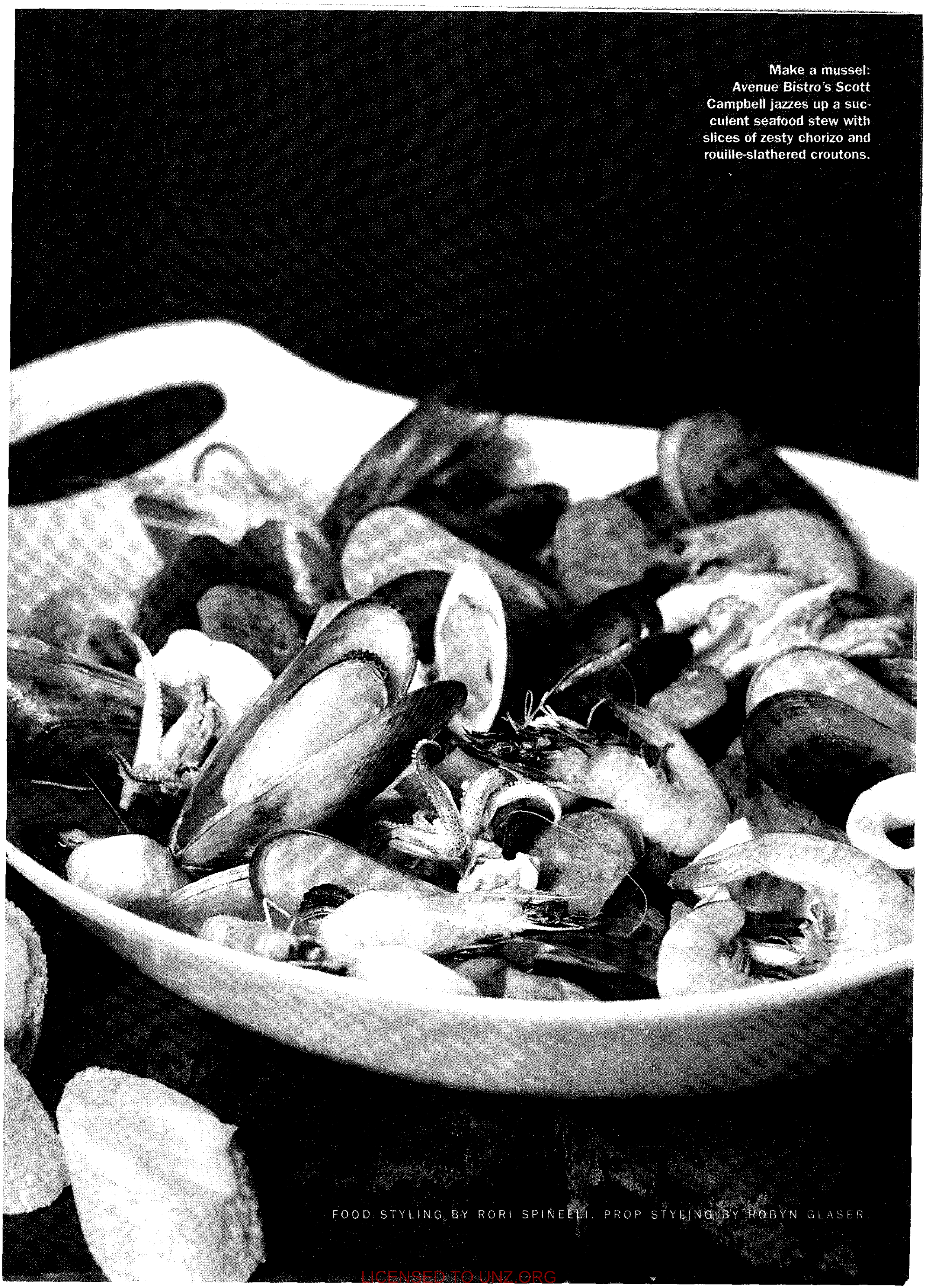
Preheat the oven to 350 degrees.

Season the pork shanks with salt and pepper, and toss them in the flour. Heat the oil in a large skillet, sear a few shanks at a time on all sides until brown (do not overcrowd), and remove from skillet. Repeat with remaining shanks.

Place the carrots, fennel, and onions in the skillet, and sauté for about 5 minutes; transfer to a large braising pan with the pork shanks and bouquet garni. Deglaze the skillet with about 1 cup of red wine and add to pork shanks along with the remaining wine, stock, vinegar, and honey. Cover and place in the oven for 1½ to 2 hours or until the meat is very tender.

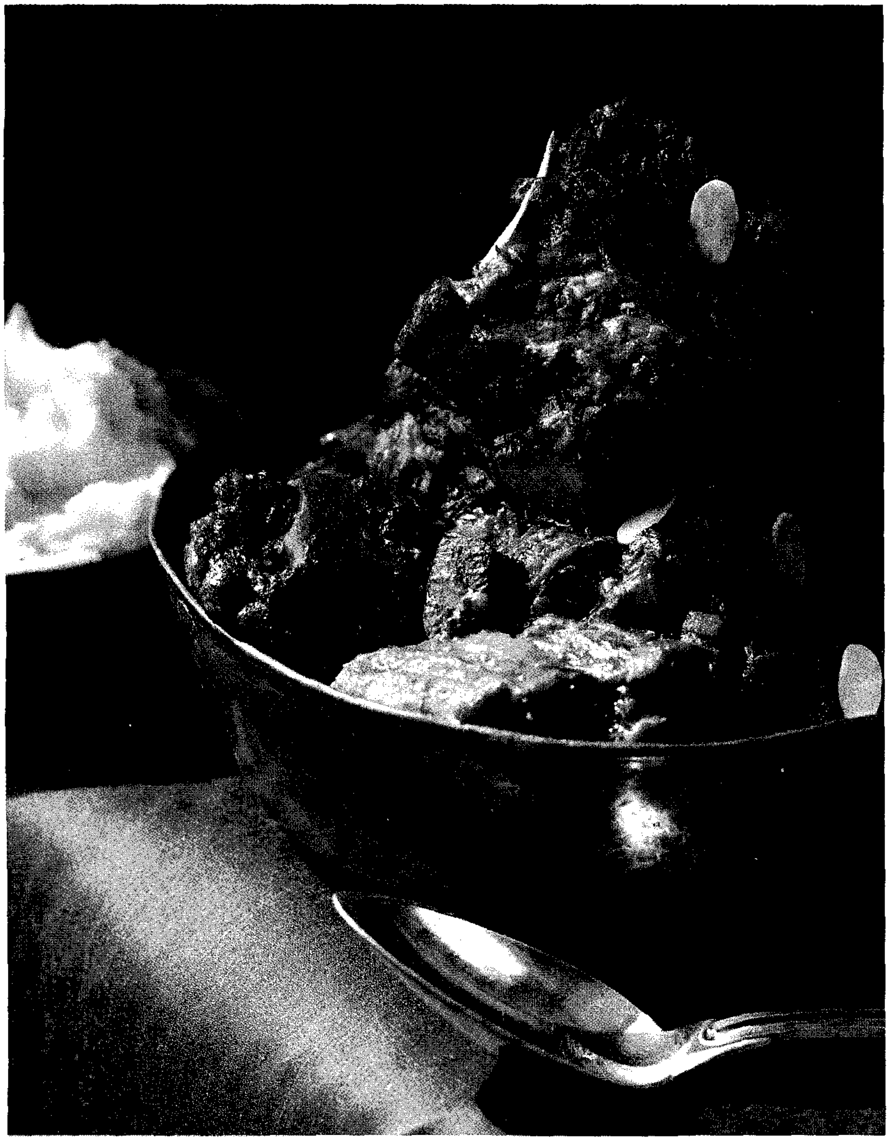
While the pork is cooking, baste the shanks occasionally with the braising liquid. Once the shanks are tender, remove them from the braising liquid and reduce the liquid by about a third over high heat. Strain the vegetables from the braising liquid, and remove any fat from the surface.

Return the liquid to the pan, season to taste with salt and pepper, add the hominy and currants, place the shanks on top, and return to the oven for ½ hour. Stir the butter into the braising liquid, season to taste, and garnish with parsley.



Make a mussel: Avenue Bistro's Scott Campbell jazzes up a succulent seafood stew with slices of zesty chorizo and rouille-slathered croutons.

FOOD STYLING BY RORI SPINELLI. PROP STYLING BY ROBYN GLASER.



Tail tails: At Café Boulud, Daniel Boulud makes the most of the unruly oxtail in his Spanish-style stew, enlivened with the flavors of Rioja wine and dry-cured Serrano ham.

NORTHEASTERN SEAFOOD STEW WITH CHORIZO AND SAUCE ROUILLE

Scott Campbell
of Avenue Bistro

7 cups fish stock (available from Citarella)
1 tablespoon tomato paste
¾ cup clam juice
24 littleneck clams
8 ounces chorizo, cut into ⅓-inch slices
48 Prince Edward Island mussels, cleaned and debearded
32 fresh shrimp (15-per-pound size), shelled and deveined, heads left on
1 pound dry sea scallops, cleaned and cut in half vertically
1 pound fresh calamari, cleaned and cut into ½-inch rings
Salt and freshly ground black pepper to taste

Garnishes:
2 tablespoons snipped chives
1 large tomato, diced, seeded, and peeled
16 sprigs chervil
16 croutons, cut ½-inch thick from a baguette and toasted in a 350-degree oven for about 10 minutes
Sauce rouille (recipe below)

Add the fish stock, tomato paste, and clam juice to a large stockpot, bring to a boil, and simmer for 30 to 45 minutes. Add the clams and chorizo, cover, and cook for about 5 minutes. Add mussels, shrimp, and scallops; cover; and cook for 2 minutes. Add the calamari, and cook for another minute. (Clams and mussels should open before the other shellfish overcook.) Taste the broth, and adjust seasoning with salt and pepper. Arrange shellfish in a large stewing pot or bowl, and garnish with chives, diced tomato, and chervil. Croutons and sauce rouille can be served in the seafood stew or separately. A little of the sauce can be added directly to the broth for additional flavor if desired.

SAUCE ROUILLE

¼ cup white wine
1 to 1½ tablespoons saffron threads
1 cup mayonnaise
Pinch cayenne pepper
1 tablespoon finely minced garlic

Place the wine and saffron in a small saucepan and reduce over low heat to one-quarter of its volume. Set aside to cool.

Place the mayonnaise, cayenne pepper, and garlic in a bowl. Stir in the cool saffron-wine reduction until combined.

LAMB BAECKOFFE

Jean-Georges Vongerichten
of Mercer Kitchen

Serves four.

2 pounds Yukon Gold potatoes
1 onion, roughly chopped
1 carrot, roughly chopped
1 leek, washed well and roughly chopped
3 tablespoons chopped parsley
1 tablespoon minced garlic
1 lamb shank
1 pound lamb shoulder meat
Salt and freshly ground black pepper to taste
2 slices tomato
1½ cups Riesling

Preheat the oven to 350 degrees.

Peel the potatoes, slice them thin (about ⅛ inch), and place in water. Place the onion, carrot, and leek in the bowl of a food processor and pulse until finely chopped. Add the parsley and garlic.

Debone the lamb shank, remove excess fat from all the meat, and cut into 1-inch cubes.

Strain and layer about a third of the potatoes in a 6-inch-deep ceramic baking dish with a lid, followed by half the vegetable mix, then half of the meat; season with salt and plenty of pepper. Repeat the layering, making sure to season each with salt and pepper, finishing with a layer of potatoes. Top with two tomato slices and pour over the wine to cover. Bake, covered, for 2½ hours. Uncover, and cook for a further 30 minutes until the top is crusted and golden.

SANCOCHO

Andy D'Amico
of Bolivar

3-to-3½-pound chicken
2 cups chopped onion
1 cup chopped leek
1 cup chopped celery

1 large jalapeño, sliced with seeds
6 large garlic cloves, sliced
Salt and freshly ground white pepper
3 13½-ounce cans unsweetened coconut milk
2 cups yucca, peeled with tough core removed and discarded, cut into ½-inch dice
2 cups ½-inch-diced sweet potato
2 cups ½-inch-diced white potato
2 cups ½-inch-diced calabaza (butternut squash can be substituted)
2 cups ½-inch-diced green plantains
3 ears of corn, cut into ½-inch rounds
6 tablespoons lime juice
Garnishes:
  ½ cup chopped cilantro
  ¼ cup diced jalapeño
  2 limes cut into wedges
  2 avocados, diced

Rinse the chicken under cold running water. Place in an 8-quart pot with 6 cups of water, and bring to a boil. Simmer uncovered for 5 minutes, skim any impurities, and add the chopped onion, leek, celery, jalapeño pepper, and garlic, and 2 tablespoons salt.

Return to a boil, lower heat, and simmer for 40 minutes, turning chicken after 20 minutes. Remove chicken from the pot and set aside to cool for 5 minutes. Carefully remove the chicken meat from the carcass and break it into large pieces. Set aside.

Return the carcass along with any accumulated juices to the pot and simmer for an additional 15 minutes. Strain the stock and set aside. You should have 4 cups; if adjustment is necessary, reduce stock or add water.

Pour the coconut milk into the 8-quart pot, whisk in 4 cups of the warm chicken stock, and bring to a boil. Add the yucca, sweet potato, white potato, and calabaza, return to a boil, and simmer for 8 minutes. Add the plantains, corn, and chicken meat, and simmer for an additional 7 minutes. Check that all vegetables are cooked through.

When ready to serve, add the lime juice and season to taste with salt and white pepper. Ladle into warm bowls and serve along with small bowls of cilantro, jalapeño, lime wedges, and avocado for guests to garnish as they wish.

FRICASSEE OF RABBIT WITH ESSENCE OF CURRY AND GREEN LENTILS

Joseph Fortunato
of Scarabée

2 3-pound rabbits, each cut into eight serving pieces (chicken can be substituted for the rabbit)
Sea salt and freshly cracked black pepper
½ teaspoon toasted and cracked coriander seeds
¼ cup olive oil
8 ounces smoked bacon, cut into ½-inch dice
1½ to 2 tablespoons curry powder (preferably Javin brand)
8 plum tomatoes, seeded, peeled, and chopped
1 pint pearl onions, peeled
4 garlic cloves, minced
6 carrots, peeled and sliced on the bias ¼-inch thick
2 large leeks, sliced into ¼-inch rounds
1 pound cremini mushrooms, stems removed, quartered
1 bouquet garni (1 sprig thyme, 1 sprig parsley, and 1 bay leaf tied in cheesecloth)
4 cups white wine
2 cups green lentils, soaked for 30 minutes
8 cups chicken stock
Garnish:
  ¼ cup chopped chives
  ¼ cup coarsely chopped celery leaves
  2 tablespoons chopped fresh sage

Season the rabbit with salt, pepper, and coriander. Heat the oil in a large skillet over medium heat, add the rabbit pieces in batches, and brown on all sides (approximately 4 to 5 minutes). Set the rabbit aside.

Add the bacon to the skillet and sauté until lightly cooked. Add the curry powder and cook until the aroma rises, about 2 minutes. Add the plum tomatoes, pearl onions, garlic, carrots, leeks, mushrooms, and bouquet garni, and cook for 2 minutes.

Return the browned rabbit pieces to the pot, deglaze with the wine, and reduce the wine by half. Add the green lentils and chicken stock. Cover and simmer 20 to 30 minutes until rabbit is tender. Thin the liquid with chicken stock if the lentils start to dry out. Season to taste with salt and pepper. Spoon the fricassee into large serving bowls and garnish with the fresh herbs.

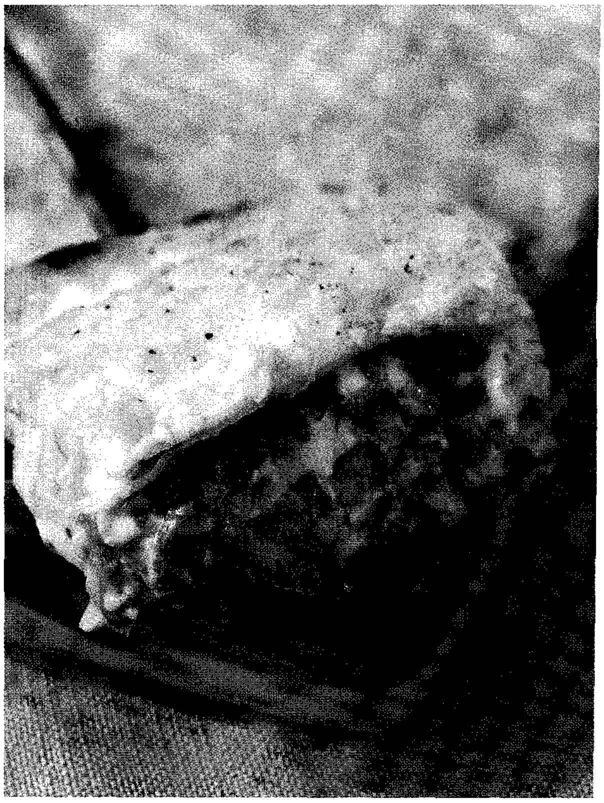
LASAGNE WITH DUCK RAGÚ

Mario Batali
of Babbo

Duck ragú:
  ¼ cup virgin olive oil
  1 medium Spanish onion, cut into ¼-inch dice
  1 medium carrot, peeled and finely chopped
  2 cloves garlic, thinly sliced
  1 stalk celery, cut into ¼-inch dice
  1 cup red wine (preferably Chianti)
  1 pound canned whole tomatoes with liquid
  1 cup chicken stock
  1 ounce dried porcini mushrooms, crumbled or cut up
  4 pieces duck confit, legs and thighs; skin removed, meat shredded
  Salt and freshly ground black pepper
Béchamel sauce:
  5 tablespoons butter
  6 tablespoons flour
  3 cups milk
  2 teaspoons salt
  ½ teaspoon freshly grated nutmeg
¾ to 1 pound fresh-pasta sheets, about 7 by 4 inches, or dried lasagna noodles, blanched for 6 minutes and refreshed
1 cup freshly grated Parmigiano-Reggiano

Duck ragú: In a thick-bottomed casserole or Dutch oven, heat the oil until it smokes. Add the onion, carrot, garlic, and celery and cook until softened, about 7 to 9 minutes. Add the wine, tomatoes, stock, and dried mushrooms, and bring to a boil. Add duck meat and return to a boil; reduce heat, cover, and allow to simmer for 1 hour. Remove cover and simmer for 30 minutes, or until quite thick. Season to taste with salt and pepper and set aside to cool. Skim any fat from surface.

Béchamel sauce: Heat butter in a medium saucepan until it is melted, add flour, and stir over medium heat until the mixture is



A slice of heaven: By substituting duck confit and béchamel for ground beef and tomatoes, Babbo's Mario Batali transforms the humble lasagne into a decadent delight.

Mother's helper: Mercer Kitchen's Jean-Georges Vongerichten based his recipe for lamb baeckoffe on his mother's favorite Alsatian meat-and-potato casserole.

smooth and turns a light golden brown, about 6 to 7 minutes.

Meanwhile, heat milk in a separate pan until it is just about to boil. Add milk to the butter mixture, 1 cup at a time, whisking continuously until the sauce is very smooth. Bring to a boil and cook for 3 minutes. Remove from heat and season to taste with salt and nutmeg. Set aside.

Assembly: Preheat oven to 375 degrees. Brush a 14-inch-by-9-inch lasagne pan with oil, and layer in the following order from the bottom: duck ragú, pasta, béchamel, and grated cheese (saving at least 1 cup béchamel sauce for last topping), making 3 to 4 layers of pasta. Bake in the oven for 35 to 40 minutes until bubbly and hot. Allow to stand for 10 minutes, and serve with grated cheese sprinkled on top.

OXTAIL RIOJA

Daniel Boulud
of Café Boulud

- 6 pounds oxtail, cut into 2-inch-thick pieces
- 1½ tablespoons sweet paprika
- Salt and freshly ground black pepper
- 2 to 3 tablespoons all-purpose flour
- ¼ cup olive oil
- ¼ pound Serrano ham, sliced ½-inch thick, cut into ½-inch dice
- 1 head garlic
- 1 large onion, peeled and cut into ¼-inch dice
- 1 large carrot, peeled and cut into ¼-inch dice
- 1 pound green frying peppers, seeded and cut into ¼-inch dice
- 1 tablespoon tomato paste
- 1 pound fresh tomatoes, halved lengthwise, cored, seeded, and cut into eighths
- Bouquet garni (1 bay leaf, 2 sprigs each parsley and thyme tied in cheesecloth)
- 6 cups Rioja wine
- 1½ quarts chicken stock
- ½ cup sliced almonds, toasted

Season the oxtail with the paprika, salt, and pepper, then dredge in flour, shaking off the excess. Place the oil in a large skillet over medium heat. When hot, add some of the oxtail—do not overcrowd the skillet—and cook, turning, until the pieces are brown on each side, about 10 minutes. Repeat with the remaining oxtail. Transfer the oxtail to a plate and pour off all but 2 tablespoons of the fat in the pan. Add the ham, garlic, onion, carrot and green pepper to the skillet. Cook, stirring, for 15 minutes, or until the vegetables are tender.

Stir in the tomato paste and tomatoes. Return the oxtail to the pan, adding the bouquet garni and the red wine. Bring to the boil, skimming the foam that rises to the surface, and cook until the wine is reduced by half. Add the chicken stock and bring to the boil, then adjust the heat until simmering. Cover and cook for 2½ hours, checking the pan every 30 minutes to make sure the liquid is not boiling, and skimming any foam that appears on the surface. Remove the cover, and continue to simmer for 30 minutes, or until the sauce is reduced and thickened—it should coat the oxtail. Remove from heat, pull out the bouquet garni and the garlic, sprinkle with the almonds. Serve with mashed potatoes.

BRAISED BEEF SHORT RIBS

Tom Valenti
of Butterfield 81

- 2 4-rib sections beef short ribs (about 8 pounds)
- Kosher salt and freshly ground black pepper
- 2 teaspoons garlic powder
- 2½ cups canola or vegetable oil
- 2 carrots, roughly diced
- 2 celery stalks, roughly diced
- 1 large onion, roughly diced
- 2 anchovy filets
- 1 tablespoon whole black peppercorns
- 2 tablespoons fresh chopped thyme
- 4 or 5 bay leaves
- 1 cup tomato paste
- 1 bottle red wine (such as Cabernet Sauvignon or Merlot)
- ½ bottle dry white wine
- 4 heads garlic, sliced in half horizontally
- 32-ounce can plum tomatoes
- 16-ounce can low-sodium beef broth
- 16-ounce can low-sodium chicken broth
- 8 small whole turnips, peeled and quartered
- 18 to 20 peeled pearl onions
- 8 small carrots, peeled and cut in half, on the bias
- 12 small cremini mushrooms
- 2½ cups dry Israeli (pearl) couscous
- Garnish:
  - Parsley and fresh horseradish

Twenty-four hours ahead, lay the ribs on a sheet pan or cookie sheet, bone side up, and score the fat down the length of each bone. Season the ribs by evenly sprinkling salt, pepper, and garlic powder on both sides; wrap the sheet pan in plastic and refrigerate overnight.

Preheat the oven to 325 degrees. Heat the oil in a large roasting pan, and brown the ribs on both sides. (If the roasting pan is not large enough to hold both ribs, then brown them one at a time.) Remove the ribs from the oil and set aside. Drain off all but about 3 tablespoons of the oil; add the carrots, celery, and onion; and sauté until soft. Add the anchovy filets, and sauté for about 1 minute. Add the peppercorns, thyme, and bay leaves, and sauté for about 1 minute. Stir in tomato paste to coat the vegetables, and let cook for about 1 minute.

Deglaze the pan with the red and white wine, and add the garlic heads. Turn the heat to high, and bring to a boil. Add tomatoes and beef and chicken broths. Add about 1 to 2 teaspoons salt, and bring the sauce to a second boil. Place the browned ribs in the sauce bone-side-up—the sauce should come about halfway up the ribs. Cover the roasting pan with foil, and place in the oven. After 1 hour, remove the foil and cook for 2 more hours.

Remove ribs from braising liquid to a platter, and carefully remove the bones, if desired, using tongs. Strain the braising liquid, return the liquid to the roasting pan, and skim off the fat. Return the meat to the braising liquid, bone-side-down, and add the remaining vegetables and couscous. Return the pan to the oven and cook for 1 hour. The ribs are done when the meat is very soft to the touch.

Remove the cooked ribs from the roasting pan and set on serving platter. Place couscous and vegetables around the ribs. Garnish with parsley and serve with a good-quality horseradish.

VEGETARIAN MATSUTAKE HARI HARI NABE

Linda Rodriguez
of BondSt

Vegetable dashi:
12-inch strip konbu (available from Katagiri, 224 East 59th Street)
1 pound onions, roughly chopped
½ pound celery, roughly chopped
½ pound carrots, roughly chopped
1 whole head crushed fresh garlic
2½-inch piece fresh ginger, roughly sliced
2 tablespoons fennel seeds
2 tablespoons coriander seeds
8 whole dried shiitake mushrooms, reconstituted in cold water for 3 hours until soft
1 tablespoon black peppercorns
3 tomatoes, halved
1½ cups soy sauce
2 cups mirin (Japanese rice wine, available at Katagiri)
1 pound dried udon noodles, ¼- to ½-inch wide
1 pound matsutake mushrooms, sliced thin (available at Agata & Valentina, 1505 First Avenue, near 78th Street, and in Japanese markets; chanterelles may be substituted)
4 ounces fried thin tofu, cut crosswise into ½-inch strips
1 pound mizuna (Japanese leaf lettuce)
Pinch yuzu-skin powder (optional)
Pinch toragashi (cayenne pepper can be substituted)

Place all ingredients for the vegetable dashi in a stockpot with 4 quarts of water, bring to a boil, and simmer for 30 minutes; strain.

Add 2½ quarts vegetable dashi, soy sauce, and mirin to a stock pot, bring to a boil, and simmer for 10 minutes. Cook the udon noodles separately according to package instructions, drain, and set aside.

Add the sliced matsutake mushrooms and tofu to the broth, and bring to a boil. Just before serving, add the udon noodles, mizuna greens, yuzu-skin powder, and toragashi. Serve immediately in large bowls.

Hare krishna: Scarabée's Joseph Fortunato takes a Provençale fricassee of rabbit and gives it an intriguing Indian flair by adding green lentils and a hint of curry.

PARLIAMENT PARTY ZONE

Fun, Prizes & More!

Escape to the
PARLIAMENT
PARTY ZONE
this Fall at
your
favorite
New York clubs.

Off the Wagon	Nov. 5
Polly Esther's (Upper East Side)	Nov. 6
Bear Bar	Nov. 7

Call 1-800-494-6444
for more
Party Zone details.

Presented by
PARLIAMENT
Lights

© Philip Morris Inc. 1998
All schedules subject to change.
Distribution of incentive items
limited to smokers 21 years of age or older.
8 mg "tar," 0.6 mg nicotine
av. per cigarette by FTC method.

Parliament

SURGEON GENERAL'S WARNING: Smoking By Pregnant Women May Result in Fetal Injury, Premature Birth, And Low Birth Weight.

1998 holiday food issue

SHOW stoppers

THREE SUPERCHARGED VARIATIONS ON CLASSIC THEMES THAT WILL LEAVE YOUR GUESTS PANTING FOR MORE.

Double trouble: ***Torta della nonna*** **(left) from Babbo's Gina DePalma, and François Payard's chestnut-and-chocolate hedgehog (right).**

When people entertain,” says François Payard, owner of Payard Patisserie & Bistro, “the only thing they don't make themselves is dessert.” Especially big holiday desserts, when guests expect the kind of breathtaking finales that are just too complicated, too time-consuming, and too easy to screw up. We asked three top pastry chefs to help us have it both ways: desserts that would astound guests but not confound the amateur cook. The results: three showstoppers, all variations on familiar classics. Claudia Fleming of Gramercy Tavern uses Guinness-and-coffee-spiked gingerbread, lush mascarpone, and candied kumquats to rev up the traditional trifle. Gina DePalma, the pastry chef at Babbo (one of the season's hottest new restaurants), updates traditional torta della nonna, or ricotta cheesecake, by substituting creamy Robiola for ricotta and crowning it with a tart compote of cranberries, clementines, and golden raisins. And finally, Chef Payard takes that old standby the chocolate layer cake and transforms it into a spiky “hedgehog,” alternating layers of sponge cake with a dense ganache of chocolate and sweetened chestnut purée. Like the others, the hedgehog begs to be admired whole, but slice into it and you'll be dazzled all over again.

PHOTOGRAPHED BY RICHARD PIERCE

New York's Largest Antiques Show!

TRIPLE PIER EXPO

Over 600 Different Exhibits Each Weekend

NOV. 7-8 & 14-15

PIER 88
Sat. 11-6, Sun. 11-7

PIER 90
Sat. 9-6, Sun. 11-5

PIER 92
Sat. 10-6, Sun. 11-6

Includes 17th to 20th Century Art & Artifacts, Furniture, Folk Art, Silver, Porcelains, Paintings, Prints & Posters, Pottery, Textiles, Toys, Deco, Moderne, 1960's & 70's, Vintage Fashions, Art Glass, Americana, Jewelry, Books, Ephemera, Arts & Crafts Period, Asian, Garden, Architectural, Rustic & More.

PASSENGER SHIP TERMINAL
PIERS 88, 90 & 92
48TH TO 55TH ST. & 12TH AVE., NYC
ADMISSION $10
Stella Show Mgmt. Co. 212-255-0020
www.antiqnet.com/Stella

AS AN EGG DONOR,
YOU CAN GIVE
THE GIFT OF LIFE.

Seeking healthy women, ages 21-32,
to donate eggs to infertile couples.
$5,000 compensation for your time and effort.

Treatment cycle monitored at Reproductive
Medicine Associates on the Upper East Side.

For more information on being an egg donor,
please call **1 (800) 824-3123.**

Reproductive Medicine Associates, LLP
58 East 79th Street, New York, NY 10021
Associated with
The Institute for Reproductive Medicine
and Science of Saint Barnabas Medical Center
Livingston, New Jersey

THE recipes

GINGERBREAD-MASCARPONE TRIFLE WITH CANDIED KUMQUATS, CRANBERRIES, AND PISTACHIOS

Claudia Fleming
of Gramercy Tavern

Gingerbread:
- 1 cup Guinness stout
- 1 cup molasses
- ½ cup brewed coffee
- 1 teaspoon baking soda
- 1 tablespoon grated fresh ginger
- 2½ cups all-purpose flour
- 1 tablespoon baking powder
- 1 tablespoon cocoa powder
- 2 teaspoons ground ginger
- 1¼ teaspoons ground cinnamon
- Generous pinch each of ground nutmeg, cloves, and white pepper
- 4 ounces (1 stick) butter
- 1¼ cups packed dark-brown sugar
- 1 egg

Mascarpone cream:
- 14 ounces mascarpone
- 14 ounces whipping cream
- 6 ounces goat's-milk yogurt (regular plain yogurt can be substituted)
- ½ cup plus 1 tablespoon sugar
- 1½ tablespoons Grand Marnier

Candied fruit:
- 5½ cups granulated sugar
- 2 pounds kumquats, 1½ pounds cut into 4 slices each, ½ pound left whole
- 1½ cups whole green shelled pistachios (unsalted)
- 1 cup fresh cranberries

Gingerbread: Preheat the oven to 350 degrees. Butter and flour two 8-inch-diameter cake pans (1½ inches deep).

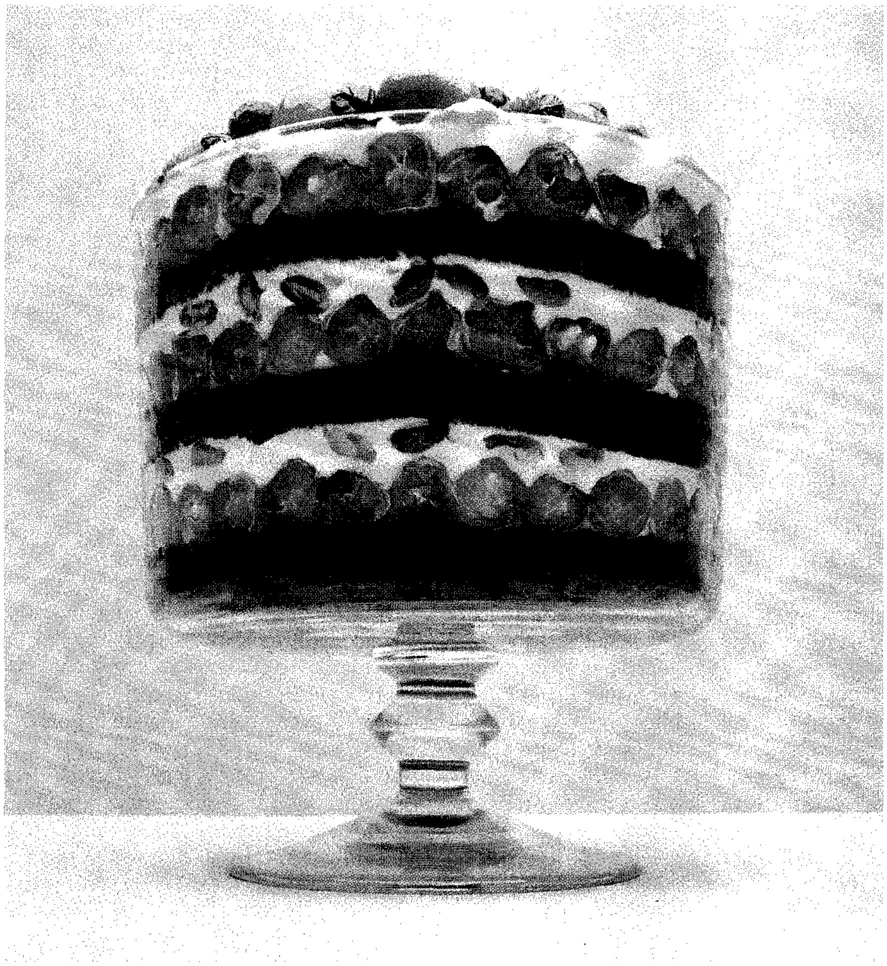
In a large, heavy-bottomed saucepan, bring beer, molasses, and coffee to a boil (carefully, as it has a tendency to foam up suddenly). Remove from the heat and add baking soda; the mixture will foam up again. Set aside to cool to room temperature. Add grated ginger when cool.

Sift together the flour, baking powder, cocoa, ground ginger, cinnamon, nutmeg, cloves, and white pepper.

Cream the butter and sugar together in a large bowl until light and fluffy. Beat in the egg. Add the dry and wet ingredients alternately, beginning and ending with the dry ingredients.

Divide the batter between the cake pans and bake for about 1 hour, until the cake springs back when touched with a finger. Allow to cool in the pans, and turn out onto cake racks to cool completely. Trim a thin layer off the top and bottom of each cake, then slice cakes in half horizontally. (The gingerbread can be made 1 to 2 days ahead.)

Mascarpone cream: Combine all the in-



No trifling matter: Claudia Fleming's towering confection layers Guinness-suffused gingerbread with sweet mascarpone cream and rings of candied kumquats.

gredients in the bowl of an electric mixer, and beat on low speed until well incorporated. Increase to high, and continue beating until the mixture is stiff. Set aside in the refrigerator until ready to use.

Candied fruit: Combine 5 cups sugar with 3 cups water in a large saucepan; bring to a boil. When the sugar has dissolved, add the sliced kumquats, return to a boil, and allow to simmer for 8 to 10 minutes or until kumquats appear translucent. Remove from heat and allow the fruit to cool in the syrup for 30 minutes. Remove kumquats with a slotted spoon.

Add the whole kumquats to the syrup, bring to a boil, and simmer for about ½ hour or until kumquats begin to collapse. Allow to cool in syrup for 30 minutes. Strain and reserve syrup.

Preheat the oven to 350 degrees. Toss the pistachios with ¼ cup of the kumquat syrup in a bowl until well coated. Drain excess syrup and sprinkle pistachios with ½ cup of the sugar. Toss quickly until nuts are coated. Do not allow sugar to dissolve. Spread the nuts on a parchment-lined cookie sheet and bake for about 5 minutes, until the nuts appear to be covered with crystallized sugar.

Bring the remaining syrup to a boil, add the cranberries, and simmer until the berries begin to pop. Remove from syrup with a slotted spoon.

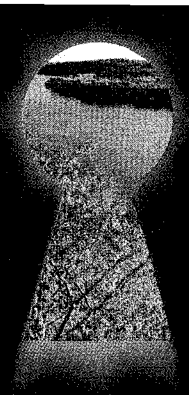
Assembly: Line the bottom of an 8-inch-diameter glass trifle bowl (about 3½ quarts) with a disk of gingerbread. Top with 1½ cups of the mascarpone cream, rounded ½ cup of the sliced kumquats (place some of the kumquats against the side of the bowl for a decorative presentation), and rounded ½ cup of candied pistachios. Repeat until the bowl is full, finishing with cream, whole kumquats, cranberries, and pistachios.

TORTA DELLA NONNA (PINE-NUT-AND-CHEESE TORTE WITH CRANBERRY COMPOTE)

Gina DePalma
of Babbo

Pasta frolla (sweet Italian pastry dough):
- 2⅓ cups all-purpose flour
- ⅓ cup sugar
- ½ teaspoon salt
- ½ teaspoon baking powder
- Grated zest of 1 orange
- 6 ounces (1½ sticks) unsalted butter, very cold, cut into small cubes
- 1 egg
- 1 egg yolk

FOOD STYLING BY MARGARET BRAUN. PROP STYLING BY LESLIE DEFRANCESCO.



Steep your senses
in a New England Fall.
Smell the fresh canvas
of the crisp blue sky.
Hear the crunch
of colors as they splatter
yellow, orange, and red.
Shop, dine,
see a casino show,
or just explore the
season's work of art.

Come you must,
to this exhibition of the earth.
Our package offers starting at
$99 per night make it easy.
Call 1-800-MY-COAST
for reservations and more
information. You'll receive
our free Coast Card, entitling
you to special offers at
Mystic Seaport, Mohegan Sun,
Foxwoods Resort Casino,
Mystic Aquarium, restaurants,
retailers & other area attractions.

Funny how you can feel
worlds away just right next door.

MYSTIC®
Coast & Country

Less than 3 hours from NYC
www.mycoast.com

for
information
call

NEW YORK

For the latest on restaurant trends, nightspots, Broadway shows, concerts, sporting events, and more, turn to NEW YORK's Information Services Department.

To get information about any articles or reviews that have appeared in NEW YORK, just call 212-508-0755.

Rediscover the world's greatest city by calling the Information Services Department, Monday-Friday, 10:30 A.M. to 4:00 P.M.

1 teaspoon vanilla
2 teaspoons heavy cream
Filling:
½ cup pine nuts
8 ounces mascarpone cheese
8 ounces fresh (not aged) Robiola cheese (available at Murray's Cheese Shop, 257 Bleecker Street; fresh ricotta can be substituted)
½ cup plus 2 tablespoons sugar
2 eggs, separated
4 tablespoons unsalted butter, melted and cooled slightly
1 tablespoon kirsch
5 tablespoons all-purpose flour
Confectioners' sugar for dusting
Cranberry, golden raisin, and orange compote (recipe below)

Pasta frolla: In the bowl of an electric mixer, combine the flour, sugar, salt, baking powder, and zest. Toss the cubed butter in the flour to coat. Using the paddle attachment on low speed, mix until the butter is the size of small peas. Combine the egg, egg yolk, vanilla, and heavy cream in a small bowl, and add to the flour-butter mixture. Mix on low speed until the dough begins to come together. Knead briefly by hand (if the dough is a little dry, add a few drops of heavy cream). Shape into a small disk, wrap, and chill for at least 3 hours or overnight.

Preheat the oven to 350 degrees. Roll out the dough on a lightly floured surface to form a circle approximately 10 inches in diameter and ⅛ to ¼ inch thick. Press the dough circle into the bottom and about 1 inch up the sides of a 9-inch springform pan, trimming dough to make the sides as even as possible. Chill the pastry shell for about 30 minutes, until it is completely hard. (Can be made a day ahead.)

Bake the shell for about 15 minutes or until it is a light golden brown. Let cool.

Filling: Preheat the oven to 350 degrees. Toast the pine nuts on a baking sheet for approximately 7 to 10 minutes or until light golden brown and aromatic. Set aside to cool. In the bowl of an electric mixer fitted with the paddle attachment, combine the two cheeses and ½ cup of the sugar. Beat on medium speed until smooth and creamy, approximately 2 minutes. (Don't overbeat, or the mixture will break and appear curdled.) Add the egg yolks, the butter, and the kirsch, beating briefly after each addition. Scrape down the sides of the bowl. Sift in the flour, and stir until just combined.

In a separate bowl, beat the egg whites until foamy. Gradually beat in the remaining sugar and continue beating until it forms a soft-peak meringue (do not beat until stiff). Fold one third of the meringue into the cheese mixture to lighten it, then fold in the remaining meringue. Scatter all but 2 tablespoons of the toasted pine nuts over the bottom of the pastry shell. Pour on the cheese mixture; it will rise above the top edge of the pastry shell. Smooth the cheese mixture with a spatula so it is as even as possible. Place the pan on a baking sheet and bake for about 30 to 35 minutes or until the torta is lightly browned and beginning to puff and crack. The center will be slightly jiggly, but will set as the torta cools. Place on a wire rack to cool completely.

Unmold the torta from the springform pan and place on a platter. Spoon about one third of the cranberry compote onto the center of the torta, mounding slightly. Scatter the remaining pine nuts over the compote and the cake. Dust lightly with confectioner's sugar.

Serve with a dollop of softly whipped cream and the remaining compote.

CRANBERRY, GOLDEN RAISIN, AND ORANGE COMPOTE

3 cups fresh or frozen cranberries
1 cup sugar
1 vanilla bean, split in half lengthwise
½ cup sweet Italian dessert wine
½ cup orange juice
¾ cup golden raisins
1 cup orange or clementine segments

Place the cranberries, sugar, vanilla, wine, and orange juice in a saucepan and bring to a boil. Reduce the heat and simmer gently for 15 minutes, or until the cranberries begin to soften and pop. Remove from heat and stir in the raisins. Set aside to cool. When it's completely cool, remove the vanilla bean and gently toss the mixture with the orange or clementine segments.

CHESTNUT-AND-CHOCOLATE HEDGEHOG

François Payard
of Payard Patisserie & Bistro

Chocolate sponge:
2 sticks unsalted butter, cut into tablespoons, plus 2 tablespoons melted butter for sheet pan
9 ounces bittersweet chocolate, chopped fine
5 large eggs, separated
½ cup sugar
1 tablespoon all-purpose flour
Pinch salt
Chestnut ganache:
13 ounces extra-bitter (not unsweetened) chocolate, chopped fine
2 cups heavy cream
1½ cups sweetened chestnut paste (available at Balducci's)
Garnish: Unsweetened cocoa powder

Chocolate sponge: Preheat the oven to 350 degrees. Butter a 17½-by-12½-inch sheet pan, line with parchment paper, and butter the paper. Put the chocolate in a medium bowl. Melt the butter in a small saucepan, and immediately pour over the chocolate. Whisk until the chocolate has completely melted and the mixture is smooth; set aside.

In a medium bowl, whisk together the egg yolks, ¼ cup of the sugar, and the flour until it turns a pale color.

In the bowl of an electric mixer, using the whisk attachment, beat the egg whites with a pinch of salt at high speed until frothy. Add the remaining sugar and beat until soft peaks form.

Whisk the chocolate mixture into the yolk mixture until smooth. Using a spatula, gently fold in the beaten whites. Pour the batter into the prepared pan and smooth the surface with a spatula. Bake for 30 to 35 minutes or until the cake pulls away from the sides of the pan and springs back when gently touched. Cool in the pan for 10 minutes. Invert onto a wire rack, peel off the parchment, and set aside to cool completely.

Using plates as templates, cut the cake into 3 disks, measuring 4 inches, 6 inches, and 7 inches in diameter.

Bed head: A few flicks of the wrist create the spiky surface of François Payard's "hedgehog," a furry dome of dense chocolate cake and ultrarich chestnut frosting.

Chestnut ganache: Place the chocolate in a medium bowl. Bring 1½ cups of the heavy cream to a boil in a small saucepan, and immediately pour over the chocolate. Whisk until the chocolate has completely melted and the mixture is smooth.

Place the chestnut paste in a large bowl and gradually whisk in the chocolate mixture until smooth. Refrigerate the ganache, stirring occasionally, for about 30 to 35 minutes. Whip the remaining heavy cream until soft peaks form.

Assembly: Line an 8-inch stainless-steel bowl with plastic wrap. Place about 1¼ cups of the chestnut ganache in a separate bowl, and set aside. Using a spatula, spread one third of the remaining chestnut ganache over the inside of the lined bowl until completely covered. Place the 4-inch disk of cake in the bottom of the bowl, and press it lightly into the ganache. Spread the disk with another third of the ganache followed by the whipped cream.

Top with the 6-inch disk of cake, spread the disk with the remaining ganache, and top with the 7-inch disc of cake. Cover the bowl with plastic wrap, and freeze for 2 hours.

Bring the remaining ganache to room temperature. Carefully invert the cake onto a serving plate, remove the plastic wrap, and spread the reserved ganache over the cake, covering it completely. Using the back of a spoon, pull out spikes of ganache from the cake. The cake can be frozen for several days, but should be removed from the freezer at least 1 hour before serving. Sift cocoa powder over the cake just before serving.

ose. YOU snooze, YOU lose. YOU sn

OU snooze, YOU lose. YOU snooze, Y

WATCH CNBC ALL BUSINESS DAY. CNBC WEEKDAYS 5:30AM-7:30PM ET.
Profit from it

© 1998 CNBC, Inc. and the Dow Jones Company, Inc. All rights reserved.

SWEET seduction

THE ALMOST ILLICIT PLEASURES IN A COOL GLASS OF SAUTERNES OR TOKAY HAVE LONG BEEN AMONG WINE LOVERS' BEST-KEPT SECRETS.

BY TONY HENDRA

There's a kind of wine snob who reacts to drinking sweet wine the same way otherwise sane and sensible people react to the dessert cart. It makes them giggle. It makes them weak. One really shouldn't. Drinking sweet wine is a brief vacation from dietary and oenological sanity. Granted, sweet wine has some bad associations. The words conjure an image of in-laws in the front room, cackling over absent members of the coven like geese on speed while slurping Cool Breeze Midnight Berry, say, or Boone's Farm Strawberry Hill, or Manischewitz Strawberry Coconetta (along with Night Train and Thunderbird, these rank among the top-selling wines in the U.S.).

It's not surprising that dryness—a quality celebrated in few areas of our lives other than the laundry—has, against this bubblegum backdrop, become the sine qua non of the satisfactory wine experience. The perception is that if a wine is sweet, it's cheap and nasty. You drink dry wine in a bistro and sweet wine in a plain brown bag. Vintages like '79, '82, and '90 are to be sought after. Vintages like March, Tuesday, or "Sell by 11/2/98" are to be avoided. Sweet wine is not serious wine.

Nonetheless, over the last decade—perhaps because our local oeno-cognoscenti have become more secure (and it's about time; insecure cognoscenti are *so* high-maintenance)—sweet wines have been trickling onto wine lists. Even the cigars-and-red-suspenders crowd has been discovering that there are other ports of call than Port, and a world beyond Madeira. One great thing about the trend is that it finally gives dessert lovers something to drink with those splendid confections other than champagne or coffee. Of course, drinking champagne with any dessert (other than fresh berries) is an insult both to the *patissier* and to the wine-maker. Sweet wines embrace sweet dishes and enhance them in unimaginably exquisite ways. And if you're skipping dessert, a glass of cool, nectary wine satisfies the irrational sugar craving that always follows the meat course, but at a fraction of the carbs and calories.

Sweet wines are known in New York as "dessert" wines, but that's a bit of a misnomer. In France, sweet wines are often drunk as aperitifs or with certain entrées. Next time you order foie gras (duck or goose), try it with a glass of Sauternes (or the less expensive Loupiac), as it's done in Bordeaux, or with Monbazillac, as in Gascogne. A sinfully sybaritic match.

Navigating the wide ocean of sweet wines is tricky, but a useful distinction can be made between wines made from varieties of the Muscat grape and those made from grapes affected by botrytis. I won't go too deeply into what the alarming word *botrytis* means. Botrytis makes grapes rot, okay? Wine-makers call it noble rot, but I've seen the grapes on the vine and you don't wanna know.

There really aren't any rules about matching sweet wines with desserts other than the commonsense ones. Chocolate and ice cream can be a little tricky. But don't hassle it too much. It's very hard to have a bad time drinking any sweet wine with any dessert you love. Don't take my word for it; experiment. Remember: All sweet wines should be served lightly chilled.

Botrytized wines are the top of the heap, with succulent, complex flavors and often intense honeyed sweetness. At the tippy-top are the Bordeaux appellations, or districts, of Sauternes and Barsac. Each appellation has its own array of vineyards (Château d'Yquem, for example, being the best known of the sweet wines bearing the Bordeaux appellation Sauternes). D'Yquem ranks at the tippy-top of the tippy-top. If you want to take out a bank loan to buy a bottle, be my guest; I prefer d'Yquem-owned Château de Fargues, at half the price. From Barsac, there's Château Climens; the 1995 vintage is already delicious. Try these with not-too-sweet, cream-free pastries and not-too-tart tarts (peach, apricot, hazelnut, almond). Excellent also with delicate-flavored cheesecakes and meringues.

Next, the far more affordable wines from the Loire Valley: the appellations Coteaux du Layon and Vouvray. From Coteaux du Layon, try Domaine Ogereau; from Vouvray, top-of-the-line Huet (Moelleux). Be warned: Vouvray has several levels of sweetness; it must say Moelleux on the label. These wines are lighter and slightly edgier than the Bordeaux; drink them with desserts featuring apples, plums, berries, and citrus fruits.

Also note the above-mentioned Loupiac and Monbazillac, from the French southwest, and Quarts de Chaume and Bonnezeaux, from the Loire.

Germany produces the so-called late-harvest wines, usually Riesling or Scheurebe, which come in two styles: Beerenauslese (sweet) and Trockenbeerenauslese (very sweet), a fine example of which is Burklin-Wolf's '89 Ruppertsberger Gaisbohl Beerenauslese.

And finally, the amazing Tokay from Hungary, which comes in ascending levels of sweetness: 3, 4, 5, or 6 *puttonyos*, the "shovelsful" of a sweet rotted-grape paste

ILLUSTRATION BY EDWIN FOTHERINGHAM

Mr. Fotheringham

added to a barrel of the base wine. (Didn't want to know that, either, did you?)

Muscat wines vary from delicate to heavy, with the inimitable exotic muskiness of the muscat grape. They are also generally far more affordable than the botrytis wines.

In France, the appellations Beaumes de Venise (from the Rhône), St. Jean de Minervois, and Rivesaltes (from Roussillon) all go with the same light desserts as their cousins from Bordeaux and the Loire. Also great with cookies and petits fours.

The Italian appellations include Moscato d'Asti, Asti Spumante (from Piemonte, in the north), and the fuller, stronger Moscato di Pantelleria (from the deep south). There are many excellent Moscato d'Asti; try Cascinetta. To my mind, this is the most bewitching of "dessert" wines. It is wonderful with almost all fresh fruit and sorbets (except perhaps citrus). Asti Spumante will serve the same purpose. Asti doesn't have to be nasti; try Fontanafredda. The moscato from the south is heavier and sweeter and will add a luxurious zing to dried fruits like figs or to desserts that feature chestnuts.

California producers offer Elysium Black Muscat and Quady Essencia, excellent, underrated wines; to my mind, the Black Muscat, a red wine, is one of the few true wine buddies chocolate has. Essencia has orangey overtones that make it exquisite with citrus desserts like crêpes Suzette.

I also drink with abandon the oft-scorned Samos (from Greece) and Spanish Moscatels; try Ochoa, from Navarra, one of the great bargains in the city.

Free-floaters (sweet wines that don't fit in either category) include Banyuls, from the very south of France, an idiosyncratic and complex sweetish red wine not to everyone's taste but stunning with dark chocolate and anything made with it. There is also the amazing (and very expensive) Recioto from the Veneto, made from dried grapes; it, too, will dance with dark chocolate.

Ice-cream lovers will note the absence of sweet-wine suggestions. That's because it is difficult to match, though the heavier wines will do better than the delicate ones. But there is Pedro Ximénez, which, being a sherry, doesn't strictly fit in this category. There is nothing as decadently delicious as a glass of this sweet, caramelly wine poured over your favorite ice cream. ▬

DESSERT in a glass

Four of the better sweet-wine inventories in New York: At **Sherry-Lehman Wine and Spirits Merchants** (679 Madison Ave., between 61st and 62nd Streets; 838-7500) are 1988 Château d'Yquem (Sauternes; half-bottle, $125) and 1989 Château Rieussec (Sauternes, $54.95); 1995 Château Climens (Barsac, $45.95); Burklin-Wolf's 1989 Ruppertsberger Gaisbohl (Riesling Beerenauslese; half-bottle, $80); Maufoux Beaumes de Venise (Muscat, $20). **Garnet Wines** (929 Lexington Avenue, between 68th and 69th Streets; 772-3211) has many sweet Loires, including top-of-the-line Huet Vouvray (Moelleux, several vintages, $41.99). **Crossroads Wines and Liquors** (55 West 14th Street; 924-3060) has Domaine Ogereau (Côte du Layon; 500 ml., $44); 1994 Château Gramboy (Monbazillac, $17.99); St. Jean de Minervois (Muscat; half-bottle, $16.49); and La Casanova (Rivesaltes, $18.99). **Nancy's Wines for Food** (316 Columbus Avenue, at 75th Street; 877-4040) has an excellent selection of affordable sweet German wines, including 1995 Dürkheimer Abtsfronhof (Riesling Beerenauslese; half-bottle, $34.99) and 1996 Dürkheimer Fronhof (Scheurebe Trockenbeerenauslese; half-bottle, $49.99). Also, 1991 Tokaji Aszú (4 *puttonyos*; 500 ml., $34.99). T.H.

BAKED to kill

FOR NEW YORKERS WITH SERIOUS SUGAR ISSUES—THE TEN BEST BAKERIES IN THE CITY FOR HOLIDAY COOKIES TO GO.

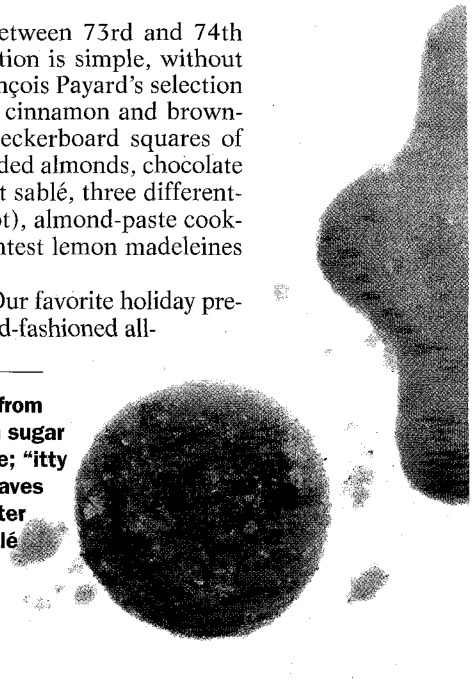
You can't head to a holiday party empty-handed, but you don't have time to rustle up a batch of your famous, so-misshapen-you-know-they're-homemade coconut macaroons. Still, there's no excuse, in this bakery-blessed town, for trying to pass off that generic store-bought tin when one phone call can procure the tastiest gingerbread men (and all manner of delectable kin) that ever ruined an appetite.

In our quest to discover New York's best sources for takeout holiday cookies, we held our own blind tasting, critiquing the sugar-dusted handiwork of 30 renowned New York baking establishments. In selecting the top ten, the judges rated them for flavor, presentation, and originality. The prices below are based on a two-pound selection, unless items are priced individually. It pays to call ahead—or else be prepared to settle for crumbs.

1. Payard Patisserie & Bistro 1032 Lexington Avenue, between 73rd and 74th Streets (717-5252). Simply the best in town. The presentation is simple, without any particular holiday twist, but we couldn't stop eating. François Payard's selection contains five different flavors of pastel-colored macaroons, cinnamon and brown-sugar butter cookies, rum-raisin and pistachio cookies, checkerboard squares of chocolate and orange sablé, butter cookies spiked with shredded almonds, chocolate butter cookies studded with pistachios and walnuts, coconut sablé, three different-flavored financiers (almond, chocolate-pistachio, and apricot), almond-paste cookies studded with pine nuts, raspberry pyramids, and the lightest lemon madeleines we've ever tasted. $40. Order 24 hours ahead. No delivery.

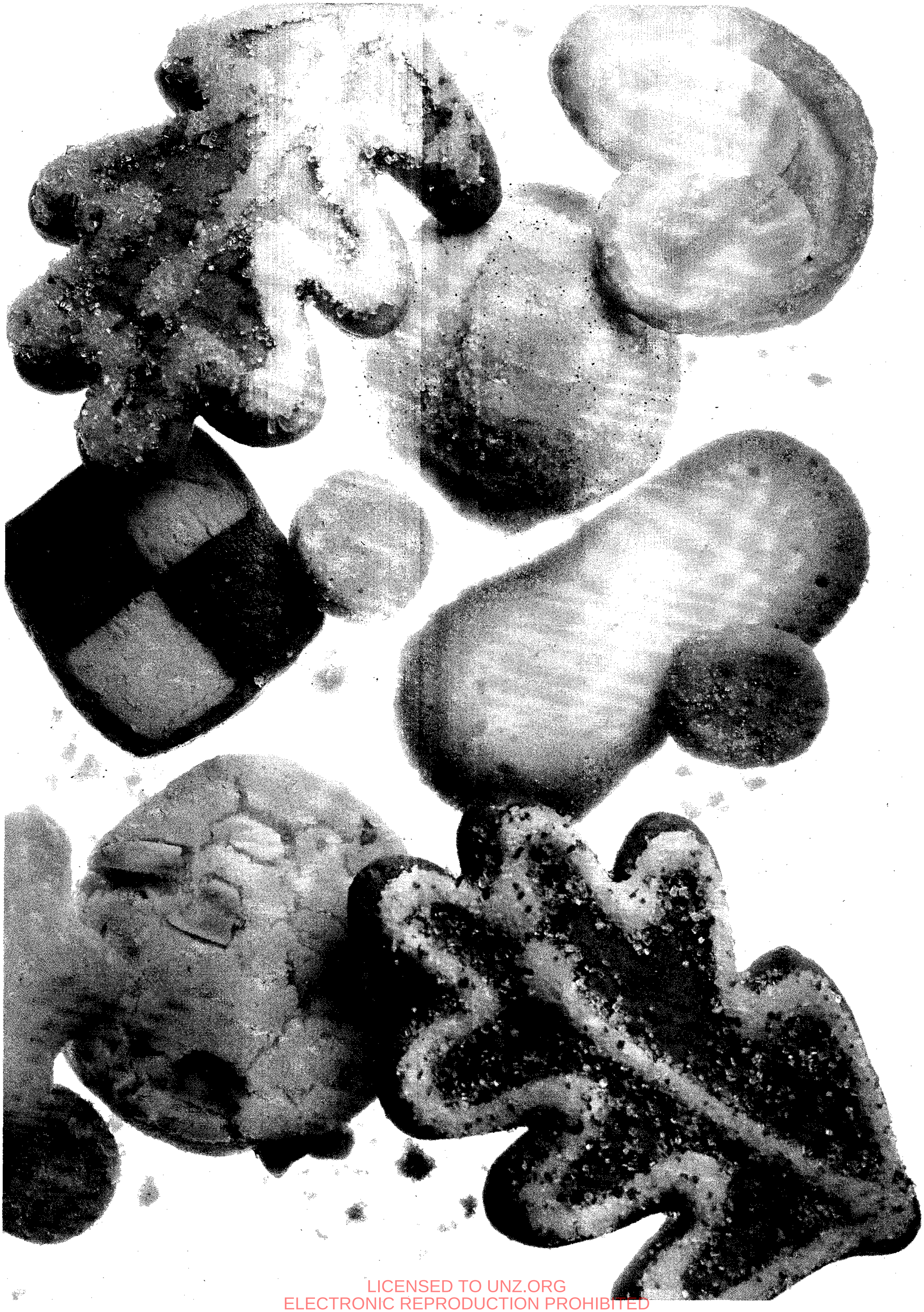
2. Home Away From Home 270 Bleecker Street (352-3060). Our favorite holiday presentation: a red box tied with raffia containing David Page's old-fashioned all-

---

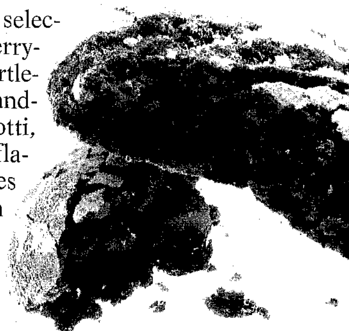


As the cookies tumble: Celebrate the season with (clockwise from top right) a puff-pastry palmier from Bonté Patisserie; a vanilla sugar dome from City Bakery; a langue du chat from Bonté Patisserie; "itty bitty" cinnamon dots from City Bakery; gingerbread autumn leaves from Dean & DeLuca; and a pistachio-encrusted rum-raisin butter cookie, a coconut sablé star, and an orange-and-chocolate sablé checkerboard from Payard Patisserie.

PHOTOGRAPHED BY RICHARD PIERCE



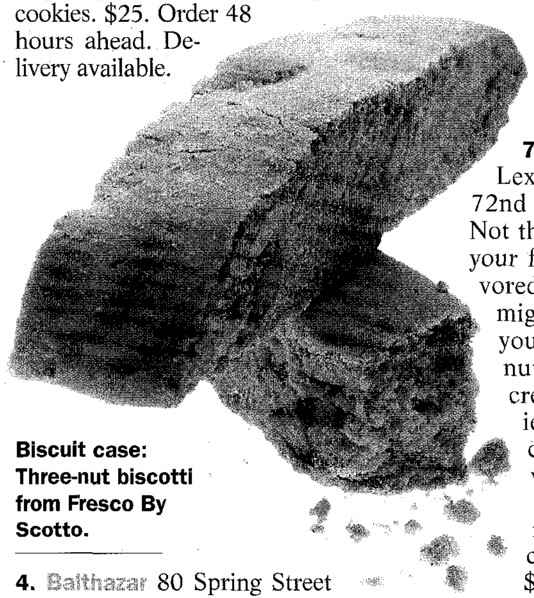
Balancing act: A stack of pastel-colored macaroons from Payard Patisserie.



Fairy crust: The chocolate-hazelnut pixie from Home Away From Home.

American holiday selection. It has raspberry-jam stars, almond turtledoves, sour-cherry-and-pistachio biscotti, dark-green maple-flavored Christmas trees decorated with brown sugar, and not-to-be-missed chocolate-hazelnut pixies. $29.95. Order 72 hours ahead. Delivery available.

3. Mezze 10 East 44th Street (697-6644). A Christmas ornament and a spray of fresh flowers adorn the lid of a simple white box containing a jumble of Matthew Kenney's unusual Mediterranean-inspired flavors: butter cookies flecked with green pistachio, marzipan macaroons topped with green or red shredded coconut, chocolate-chip-pecan balls, almond-anise butter-cookie stars and Christmas trees, intense hazelnut-raspberry bars, and fig-mascarpone cookies. $25. Order 48 hours ahead. Delivery available.



Biscuit case: Three-nut biscotti from Fresco By Scotto.

4. Balthazar 80 Spring Street (965-1785). An elegantly packaged selection of rich autumn cookies with a slight French influence. Intense Valrhona-chocolate-chestnut madeleines, spiced almond linzer stars with raspberry preserves, traditional shortbread made with maple sugar, Russian tea cookies with ground pecans coated with confectioners' sugar, coconut-blueberry macaroons, miniature Toll House cookies (with chocolate, walnuts, and pecans), butter shortbread stamped with a *B* (for Balthazar, naturally), richly spiced pistachio ice-box cookies, thin crisp gingerbread leaves, and buttery almond-cranberry-orange sablé. $42. Order 48 hours ahead. Delivery available.

5. Bonté Patisserie 1316 Third Avenue, between 75th and 76th Streets (535-2360). We're always looking for something new, but it's still hard to beat this classic French selection of crispy petits fours secs that taste buttery and delicious, flourless almond macaroons, almond Biarritz cookies glazed with chocolate, puff-pastry palmiers, almond tuiles, vanilla-flavored langues de chat, almond duchesses (filled with chocolate and praline paste), and, of course, madeleines. $42. Order 48 hours ahead. No delivery.

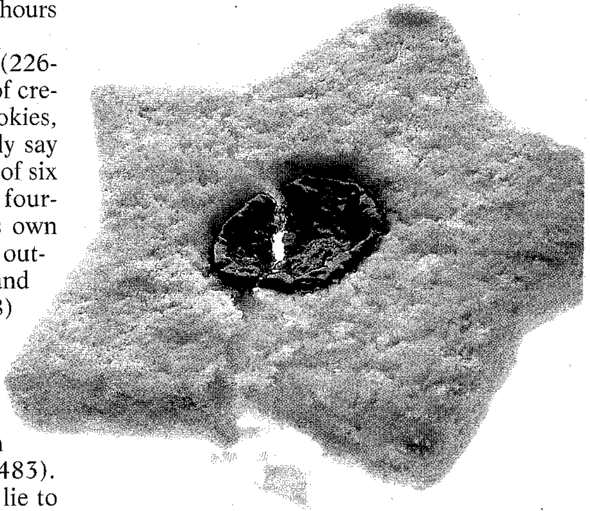
6. Dean & DeLuca 560 Broadway (226-6800, ext. 249). These selections of creatively designed, hand-painted cookies, produced by Eleni's Cookies, really say holiday. Kids will love them. A set of six colorful Christmas lights ($30), four-piece Santa's suit packaged in its own tin box ($24), set of eight iced or outlined autumn leaves ($18), and a Hanukkah dreidel ($8) are just a few of the original designs. Delivery available.

7. Word of Mouth 1012 Lexington Avenue, between 72nd and 73rd Streets (734-9483). Not that we're saying you should lie to your friends, but these deliciously flavored cookies look so homemade, you might be tempted to pass them off as your own. The selection includes nutmeg tiles coated with a buttercream frosting, brown-sugar cookies rolled in cinnamon and chopped walnuts, mocha sandwiches, lemon butter cookies, ginger-raisin cookies, chocolate-mocha cookies, linzer hearts, and chocolate-chip crescent cookies. $32 for the so-called mini selection (although there was nothing "mini" about it). Call four days ahead for large orders. Delivery available.

8. The City Bakery 22 East 17th Street (366-1414). Maury Rubin can always be relied on to come up with something a little different. His attractive selection of undecorated buttery cookies didn't have much variety, but, God help us, we didn't leave a crumb; includes tempting "itty-bitty" cinnamon sugar cookies (about one inch in diameter), vanilla-bean sugar domes, and spicy gingerbread people. $40. Order 24 hours ahead. Delivery available.

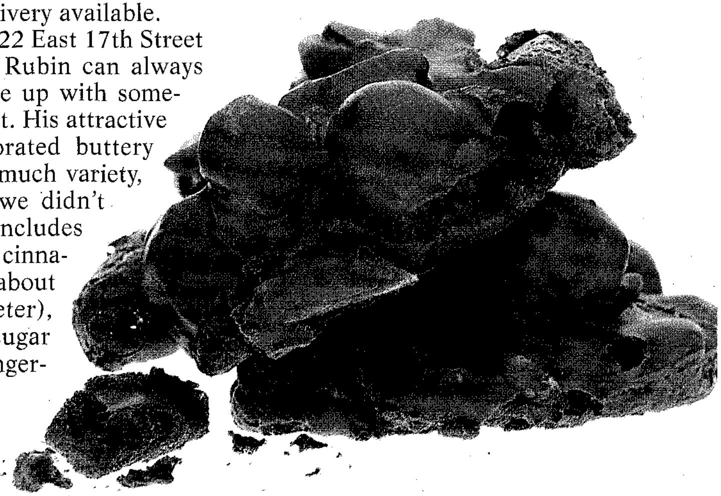
9. Fresco By Scotto (until **Fresco on the Go** opens) 34 East 52nd Street (935-3434). A cellophane-wrapped wicker basket tied with a ribbon contains an interesting selection of Italian-inspired Scotto-family favorites. Our favorite was the hard-to-resist brutti ma buoni ("ugly but good") chocolate-nut meringues. Also included were polenta-currant cookies, traditional hazelnut-chocolate baci di dama ("lady's kisses"), ginger snaps, oatmeal-raisin cookies, and three-nut biscotti, a staple at the Fresco restaurant. $25. Order 24 hours ahead. No delivery.

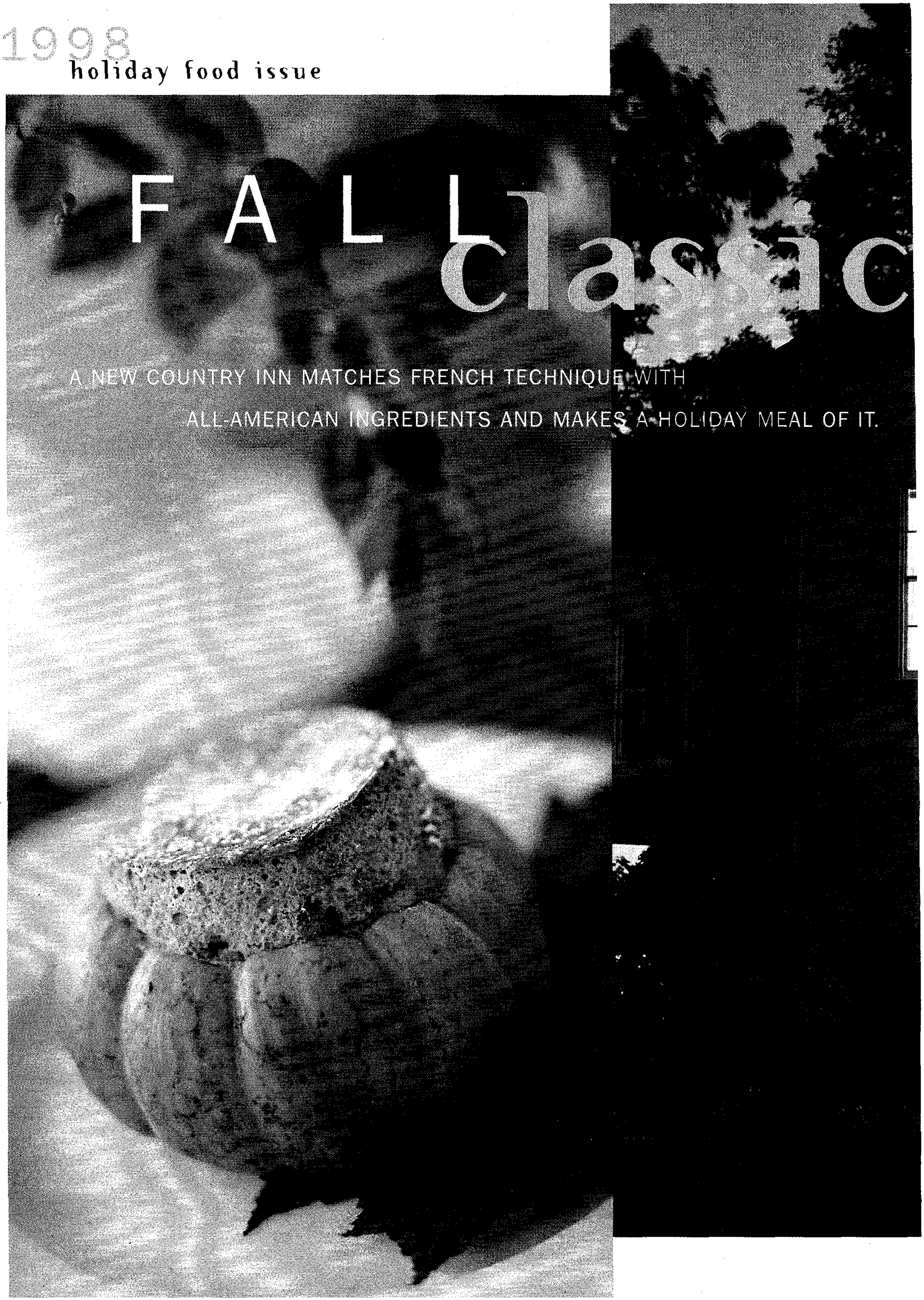
10. Butterfield Market 1114 Lexington Avenue, between 77th and 78th Streets (288-7800). Artist turned baker Patti Paige paints her tasty and elegant gingerbread and butter-sugar cookies with thinly piped colored icing. The creative (but expensive) selection includes snowmen, trees, drums, angels, rocking horses, and more. $75. Order ten days ahead. Delivery available. ■



Supernova: Raspberry-jam stars from Home Away From Home.

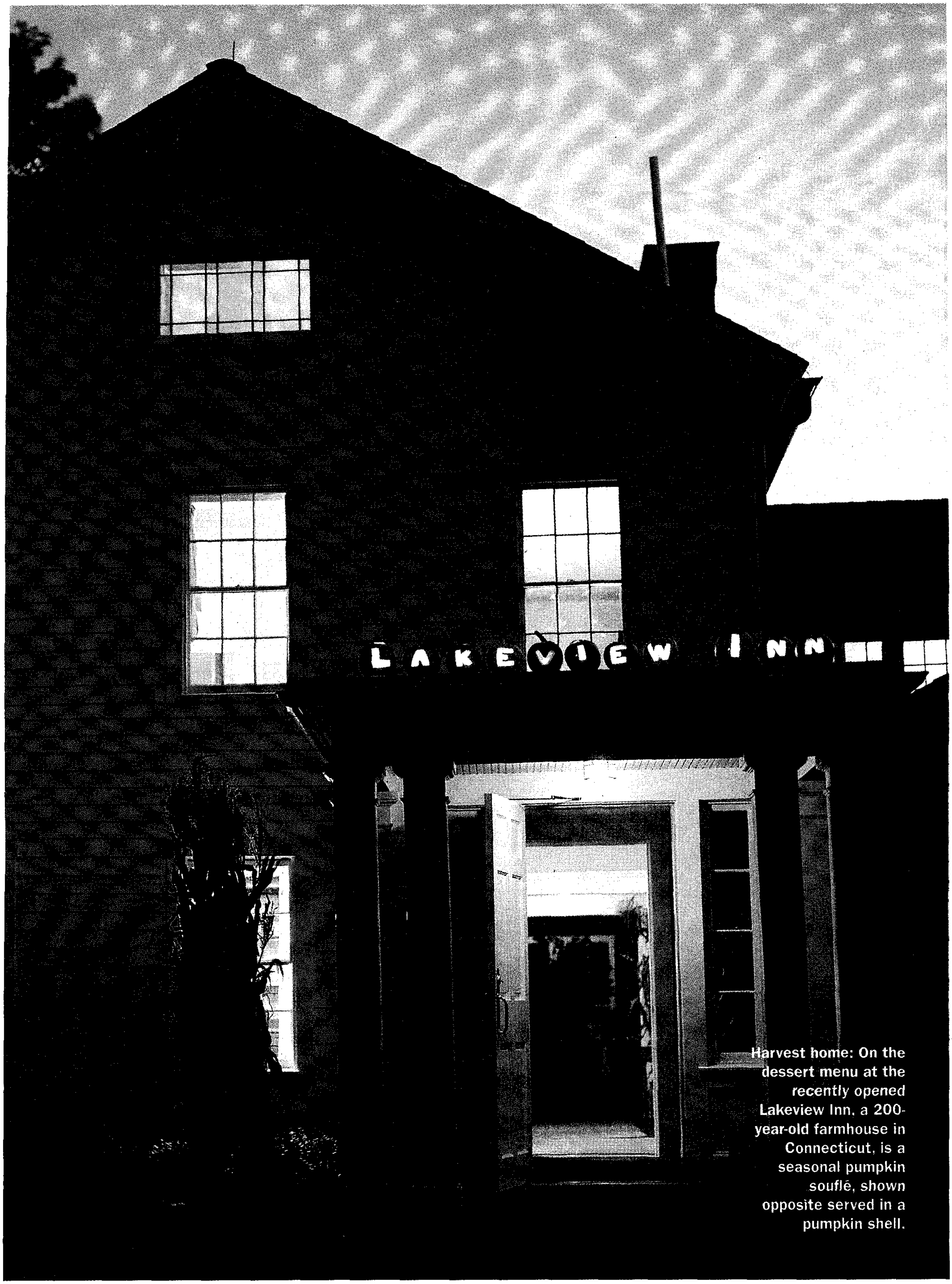
Natural beauties: Chocolate-nut meringues, known as brutti ma buoni ("ugly but good"), from Fresco By Scotto.





FALL classic

A NEW COUNTRY INN MATCHES FRENCH TECHNIQUE WITH ALL-AMERICAN INGREDIENTS AND MAKES A HOLIDAY MEAL OF IT.



Harvest home: On the dessert menu at the *recently opened* Lakeview Inn, a 200-year-old farmhouse in Connecticut, is a seasonal pumpkin souflé, shown opposite served in a pumpkin shell.

PHOTOGRAPHED BY MAURA MCEVOY

The great indoors: The Lakeview Inn's main dining room opens onto a summer terrace that overlooks the lake.

e wanted to change the name of the Inn, and came across this old Lakeview sign in the basement," says Dorothy Cann Hamilton, co-owner with her husband, Douglas, of the French Culinary Institute in SoHo. "It was so beautiful we decided to reinstate it." Never mind that the 200-year-old inn the Hamiltons had just purchased in northwestern Connecticut had, at the time, no clear view of the lake.

After fifteen years spent running a cooking school in Manhattan, they had decided to open their own restaurant in the country. So, earlier this year, they bought a rundown place in the Litchfield Hills known as the Inn at Lake Waramaug and remodeled it from top to bottom. (The lake view was restored in short order by cutting down some trees.)

The Hamiltons invited Alain Sailhac, their colleague at the institute and a former chef of '21' Club and Le Cirque, to supervise the construction of a new kitchen and the creation of a menu that would use the freshest possible local produce and do away with gimmicky sauces and overcomplicated flavors. They wanted the purity of the ingredients to speak for itself.

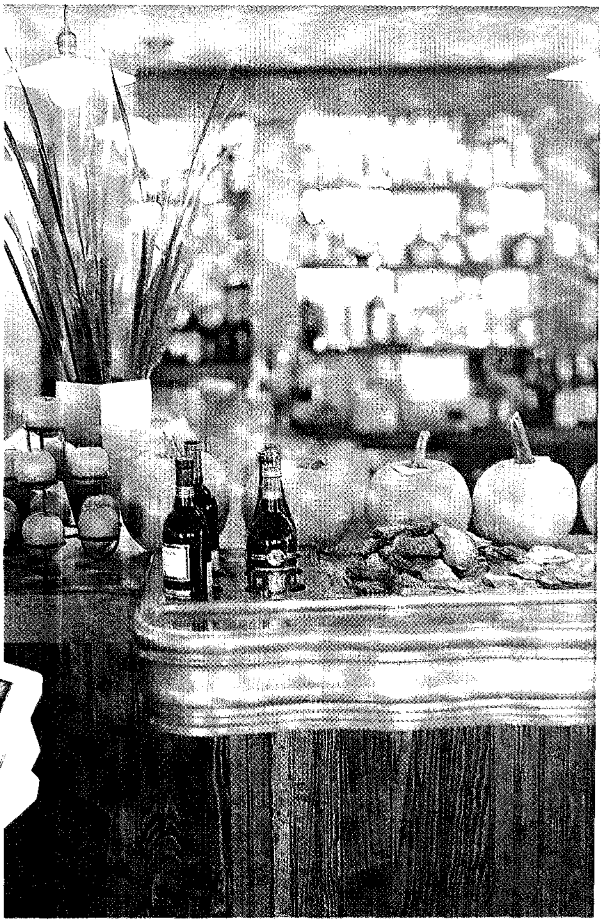
The doors opened in August, and the restaurant has already become a local celebrity hot spot. Bill Blass, Brooke Hayward, Jasper Johns, and William Styron have all been seen tucking into some of chef William Lopata Jr.'s cold short-rib terrine, local smoked salmon on a crisp potato cake, sautéed freshwater trout, or hearty braised lamb shanks.

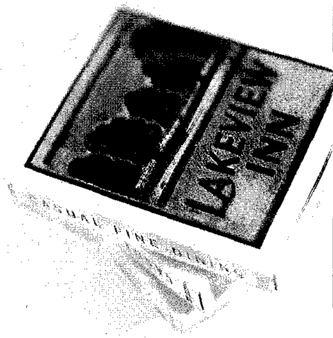
Sailhac and Lopata have developed a contemporary American menu with a few sophisticated French overtones, as you can see from the festive holiday menu Sailhac created for *New York.* "It's the sort of food we want to eat when we come to the country," says Doug.

The wild-mushroom tart is a simple assembly, a crisp puff-pastry base topped with a mélange of sautéed porcini, chanterelle, and oyster mushrooms. To make life easier, the components can be prepared ahead and heated just before serving dinner.

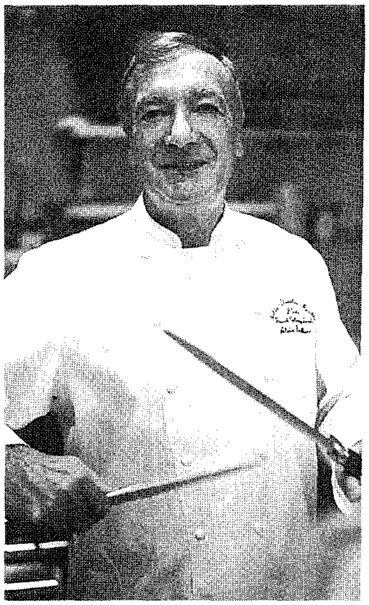
The simply roasted pheasant is marinated in a mixture of juniper berries and gin. "Juniper goes very well with game. It's a wild berry, and wild pheasants love to eat them in the winter," says Sailhac. Red and white cabbage make a great accompaniment, contrasting nicely with the sweetness of the sautéed pears and the tartness of the cranberries.

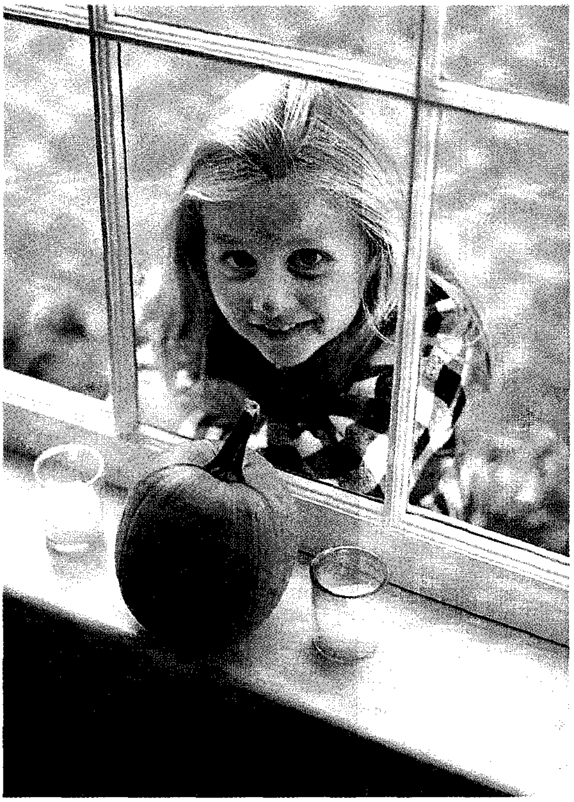
The pumpkin soufflé for dessert, with its touch of bourbon and hint of spice, combines French technique with American ingredients, and provides a grand finale for a meal that would make a perfect Thanksgiving feast—and bring joy to the hearts of turkeys everywhere.



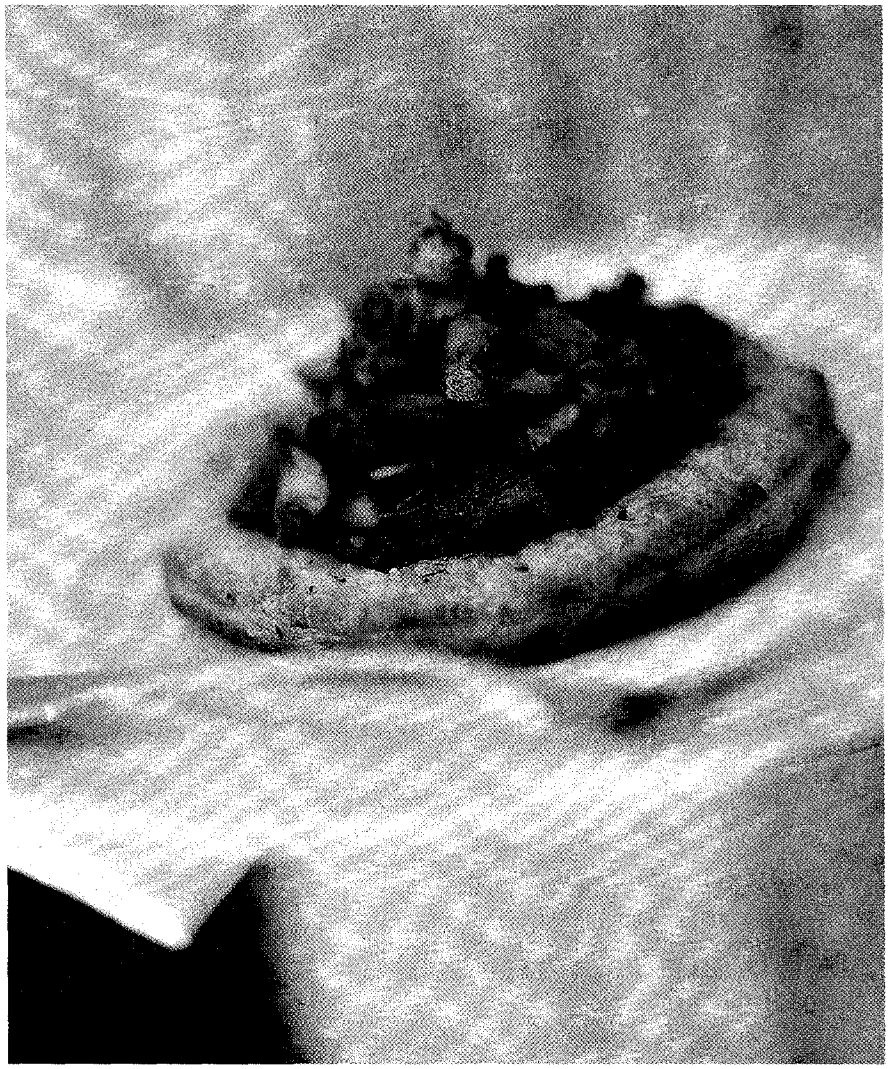


Family affair: Above, the Lakeview Inn's owners, Doug and Dorothy Hamilton, also run the French Culinary Institute in SoHo; the inn's zinc bar, above right, is a twin of the one at Lutèce and was a gift from André Soltner, its former chef-owner.





Inn crowd: Executive chef Alain Sailhac, above, is also senior dean at the Culinary Institute; the Hamiltons' 4-year-old daughter, Olivia, left, inspired the Lakeview's kid-friendly atmosphere, including a special children's garden with a maze and a miniature croquet lawn.



A walk in the woods: A selection of seasonal mushrooms sautéed with fresh herbs gives the wild-mushroom-tart appetizer its earthy aroma.

THE recipes

WILD-MUSHROOM TART

1½ pounds puff-pastry dough
¾ pound porcini mushrooms, cleaned and sliced, stems reserved (1¼ ounces dried porcini can be substituted)
¾ pound domestic white mushrooms with stems
¾ pound chanterelles, cleaned and quartered, stems reserved
¾ pound oyster mushrooms, cleaned and cut into big chunks, stems reserved
6 tablespoons butter
¼ cup olive oil
4 shallots, chopped fine
4 teaspoons chopped fresh thyme
4 teaspoons chopped fresh sage
4 teaspoons chopped fresh oregano
¼ cup chopped Italian parsley
4 garlic cloves, crushed and chopped
Garnish: yellow leaves of celery

menu
Serves six

Wild-Mushroom Tart

Roast Pheasant Marinated With Juniper Berries

Red and White Cabbage With Sautéed Pears and Cranberries

Hot Pumpkin Soufflé

Preheat the oven to 425 degrees.

Roll puff-pastry dough into a rectangle ⅛ inch thick (no thicker). Lay dough on a large sheet pan. Refrigerate for 20 minutes. Using a 5½-inch-diameter plate as a guide, cut the dough into six rounds. Prick the dough circles all over with the tines of a fork, and return them to the refrigerator for an additional 20 minutes.

Bake dough in the oven for 3 to 4 minutes. Turn the circles over and bake for an additional 3 to 4 minutes or until golden, remove from oven, and set aside.

If using dried porcini, soak them in water for 1 hour, then remove the mushrooms. Strain the liquid through a coffee filter to remove any grit. Reserve the water.

Finely chop the domestic mushrooms and the reserved stems from all the wild mushrooms. Melt 2 tablespoons of the butter with 1 teaspoon olive oil in a sauté pan, add the shallots, and cook for 2 to 3 minutes. Add the chopped-mushroom mixture, and cook for 10 minutes. Season with salt and pepper and set aside.

Melt 1 tablespoon of the butter with 1 tablespoon of the olive oil in a sauté pan, add the porcini mushrooms, and cook over medium-high heat for a few minutes. Season with salt and pepper. Remove the mushrooms from the pan; reduce any remaining liquid until syrupy; and set aside. Wipe the pan clean, and repeat the sautéing procedure with the chanterelles and then with the oyster mushrooms, making sure to reduce and reserve any juices.

Return all the wild mushrooms to the pan with remaining butter and combine. Mix in the thyme, the sage, and the oregano, 1 tablespoon of the parsley, and the garlic. Sauté for a few minutes, and add the reserved reduced mushroom juices.

Spread each puff-pastry circle with the white-mushroom mixture. Spread the wild mushrooms evenly over the top. Place in a preheated 375-degree oven for a few minutes until hot.

Sprinkle each tart lightly with the remaining olive oil and chopped parsley. Garnish with celery leaves. Serve immediately.

(Note: The pastry circles and mushrooms can be cooked ahead of time, and assembled and heated just before serving.)

ROAST PHEASANT MARINATED WITH JUNIPER BERRIES

3 pheasants
3 tablespoons coarsely crushed dried juniper berries
2 tablespoons coarsely crushed black pepper
1 cup gin
¼ cup corn oil
1 tablespoon chopped fresh thyme
⅓ cup olive oil
5 tablespoons butter, melted
1½ cups veal stock

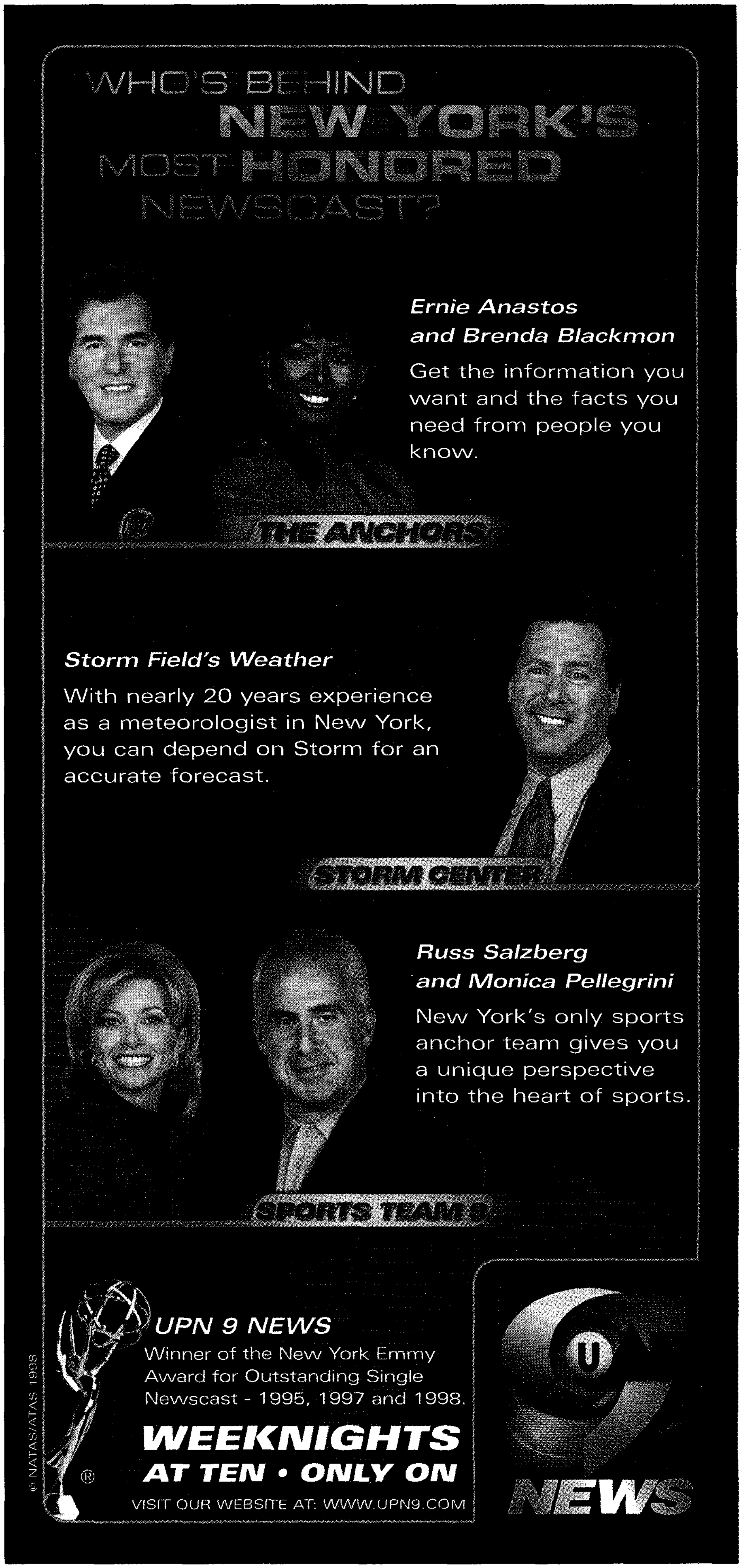
Cut the pheasants in half. Remove backbones and wings. Toss the pheasant halves in a large shallow bowl with the juniper berries, black pepper, ¾ cup of the gin, corn oil, and fresh thyme, and marinate for about 2 hours, turning the birds after the first hour.

Preheat the oven to 375 degrees.

Remove the pheasant halves from the

WORTH THE detour

Overlooking Lake Waramaug in northwestern Connecticut, the **Lakeview Inn** (107 North Shore Road, New Preston; 860-868-1000) is about 75 miles from the city. Despite its name, the Inn does not yet offer overnight accommodations, though rooms will become available just before Thanksgiving; but you can stay at the **Mayflower Inn** in nearby Washington (118 Woodbury Road, Route 202; 860-868-9466) . . . **OUT AND ABOUT** Doug and Dorothy Hamilton recommend a short drive to **West Cornwall Bridge**, spanning the Housatonic River at Routes 7 and 128, one of only two remaining covered bridges in Connecticut. Hike in the 193-acre wildlife sanctuary at the **Pratt Center** (163 Papermill Road, off Route 202, New Milford; 860-355-3137) or go fly-fishing on local streams with a guide from **Housatonic River Outfitters** (Route 128, West Cornwall; 860-672-1010). When the temperature drops, you can ski at **Mohawk Mountain** in Cornwall (800-895-5222) . . . **WHERE TO SHOP** For pears, pumpkins, and gourds, try **Averill Farm** (Calhoun Street, off Route 202, New Preston; 860-868-2777). For wreaths, garlands, and Christmas greenery, go to **Aspetuck Gardens Nursery** (182 New Milford Turnpike, Route 202, New Preston; 860-868-0063). Visit **Guy Wolff Pottery** (near the intersection of Routes 341 and 202, just east of New Preston; 860-868-2858) for terra-cotta pots (clients include Steven Jobs, Martha Stewart, and Carolyne Roehm). **The Silo** (44 Upland Road, Route 202, New Milford; 860-355-0300), owned by Ruth and Skitch Henderson, is a magnet for gourmet cooks; take a class or just browse in the ultimate kitchen store. **Reid and Wright** (287 New Milford Turnpike, Route 202, New Preston; 860-868-7706) houses 30 antiquarian-book dealers. **Ian Ingersoll Cabinetmakers** (1 Main Street, off Route 7, West Cornwall; 860-672-6334) makes Shaker and American country furniture (Ian did the cabinetry at Bouley Bakery). And check out **Dawn Hill Antiques** (15 East Shore Road, New Preston; 860-868-0066) for English and French country and garden furniture, blue-and-white transferware, and majolica.


WHO'S BEHIND NEW YORK'S MOST HONORED NEWSCAST?

Ernie Anastos and Brenda Blackmon

Get the information you want and the facts you need from people you know.

THE ANCHORS

Storm Field's Weather

With nearly 20 years experience as a meteorologist in New York, you can depend on Storm for an accurate forecast.

STORM CENTER

Russ Salzberg and Monica Pellegrini

New York's only sports anchor team gives you a unique perspective into the heart of sports.

SPORTS TEAM 9

UPN 9 NEWS

Winner of the New York Emmy Award for Outstanding Single Newscast - 1995, 1997 and 1998.

WEEKNIGHTS AT TEN • ONLY ON

VISIT OUR WEBSITE AT: WWW.UPN9.COM

© NATAS/ATAS 1998

The best designer brands far and wide
are now so near.

220 stores. Even more of the greatest names.

Off 5th–Saks Fifth Avenue Outlet,
Neiman Marcus Last Call Clearance Center, BCBG Max Azria,
Barneys New York Outlet, Christian Dior, Donna Karan,
Eileen Fisher, Kenneth Cole, Max Mara, St. John and much more.

The most fashion for you,
your home and family at savings of 25% to 65%.

WOODBURY COMMON
PREMIUM OUTLETS®

Exit 16, NYS Thruway, Central Valley, NY ■ (914) 928-4000
Daily ShortLine Bus service available ■ www.chelseagca.com

Also visit:

Liberty Village Premium Outlets®
60 stores ■ Church Street
Flemington, NJ ■ (908) 782-8550

Clinton Crossing Premium Outlets®
70 stores ■ I-95, Exit 63
Clinton, CT ■ (860) 664-0700

"Anyone
who wants to hire
an interior designer...
should start by calling
Designer Previews."

– NEW YORK MAGAZINE

We will show you
the work of more than
100 fine designers and architects
and help you select
those best suited to your needs.

For further information or brochure
212·777·2966 or 800·367·4816

DESIGNER
PREVIEWS

Preview: http://www.dpreviews.com

Pheasantville: Cabbage, sautéed pears, and cranberries accompany roast pheasant marinated in gin and juniper berries.

marinade, place cut-side-down in a large roasting pan, and season with salt. Combine the olive oil and the butter, and brush liberally over the birds.

Roast for 40 minutes, basting occasionally with pan juices. Remove birds to a warm platter. Strain juices in pan. Deglaze the pan with the remaining gin, add the stock and pan juices, and cook for 2 minutes over very high heat. Taste and adjust seasoning if necessary. Set aside and keep warm. Serve with cabbage, pears, and cranberries (recipe below).

RED AND WHITE CABBAGE, SAUTÉED PEARS, AND CRANBERRIES

½ red cabbage
½ cup red-wine vinegar
1 medium onion, chopped
6 ounces butter
Salt and freshly ground black pepper
½ Savoy cabbage
3 pears (or 2 quinces)
1½ cups fresh cranberries
1 tablespoon sugar

Slice the red cabbage about ¼ inch thick and blanch for 5 minutes in vinegar and boiling salted water. Drain briefly.

Sweat the onion in 4 tablespoons of the butter for 2 minutes. Add the red cabbage and a pinch of salt and pepper. Cover and cook slowly for 45 minutes to 1 hour. Reserve and keep warm.

Take apart the Savoy cabbage, leaf by leaf. Blanch in boiling salted water for 5 minutes, and drain. Place in a saucepan with 4 tablespoons of the butter, and cook for 15 minutes. Season with salt and pepper. Reserve and keep warm.

Peel and core the pears, and cut them lengthwise into 8 segments. Heat 3 tablespoons butter in a large sauté pan, add pears, and cook until they are golden in color. Reserve and keep warm.

Sauté the cranberries in remaining butter and sugar for 3 minutes, making sure to keep the cranberries whole; do not allow them to become a purée.

To serve: Place red and Savoy cabbage in small mounds on one side of the plate. At the opposite edge of the plate, fan the pear slices. Place the pheasant breast and upper thigh in the center, and pour on some of the sauce. Gently sprinkle the plate with cranberries.

HOT PUMPKIN SOUFFLÉ

- 4 tablespoons unsalted butter, plus extra for soufflé dishes
- ½ cup sugar, plus extra for soufflé dishes
- ¾ cup milk
- 3 tablespoons all-purpose flour
- 3 egg yolks
- ½ cup cooked puréed pumpkin (canned pumpkin can be used)
- 2 tablespoons bourbon
- 1 teaspoon cinnamon
- ⅛ teaspoon ginger
- Pinch each of nutmeg and allspice
- 6 egg whites
- Confectioners' sugar

Preheat the oven to 425 degrees.

Butter one 8-inch soufflé or six individual 3½-inch-diameter soufflé dishes, and coat buttered surface with sugar. Bring the milk to a boil. Melt butter in a medium saucepan, whisk in the flour, and cook for several minutes. Add the milk, and continue whisking until it boils again. Remove from heat, and whisk in yolks one by one. Stir in the pumpkin puree, bourbon, and spices until combined.

In a large bowl, whisk the egg whites until they form soft peaks, and add sugar in a stream, continuing to whisk until the egg whites hold firm peaks. (Don't let the meringue get too stiff.) Fold the egg whites into the pumpkin mixture. Fill the mold(s) with the soufflé mixture and place in the oven. The individual soufflés will take about 12 to 15 minutes; a large soufflé will take about 25 to 30 minutes. Sprinkle the top with confectioners' sugar, and serve immediately.

Note: The soufflé mixture can be frozen in the molds. Remove from freezer and allow to rest for 1 minute before they go into the oven; bake for an extra 1 to 2 minutes.

We don't like to brag... but President Clinton had one of his most satisfying affairs here.

As did Ralph Lauren. And Madonna. And J.P. Morgan. And The New York Times.

In fact, we can lay claim to dozens upon dozens of the world's celebrated names. All selected Laura Belle as the club in which to throw their own private parties.

Who can blame them?

Laura Belle is a magnificently renovated 1930's movie house. Its breathtaking, 3-tiered room features a sunken Balanchine dance floor and spectacular dining area.

With its exquisitely handcrafted cherry wood bar room, red velvet drapes and theater in the round atmosphere... Fred and Ginger would feel right at home.

Laura Belle. A brilliant re-creation of America's most stylish and sophisticated era.

We can accommodate celebrations of up to 800 people.

With or without top hat and white tails.

Laura Belle
A Glittering Private Club Straight Out of the Thirties.
120 West 43rd Street, New York City 212/819-1000

Cue

What are the new films and where are they playing?
Broadway, Off Broadway, or Off-Off Broadway? Music under the stars or on the stage?
How about a comedy club for a few laughs? Want to be moved by classical art or avant garde art?
How about dinner after the show? Let's take the kids out - where should we go?

CUE - The weekly guide to everything that's worth seeing and doing in the most exciting city in the world. See it every week in

New York Magazine

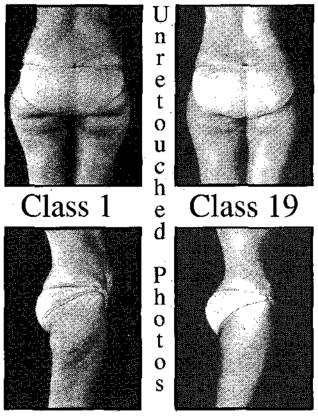
Callanetics

No ifs, ands or butts: You Can Change Your Bottom Line In Hours.

Non-impact, non-aerobic exercises offering fast, visible results in small, personalized classes of no more than twelve people.

- **Reduce** your saddlebags
- **Tighten** your tummy
- **Lift & tighten** your behind

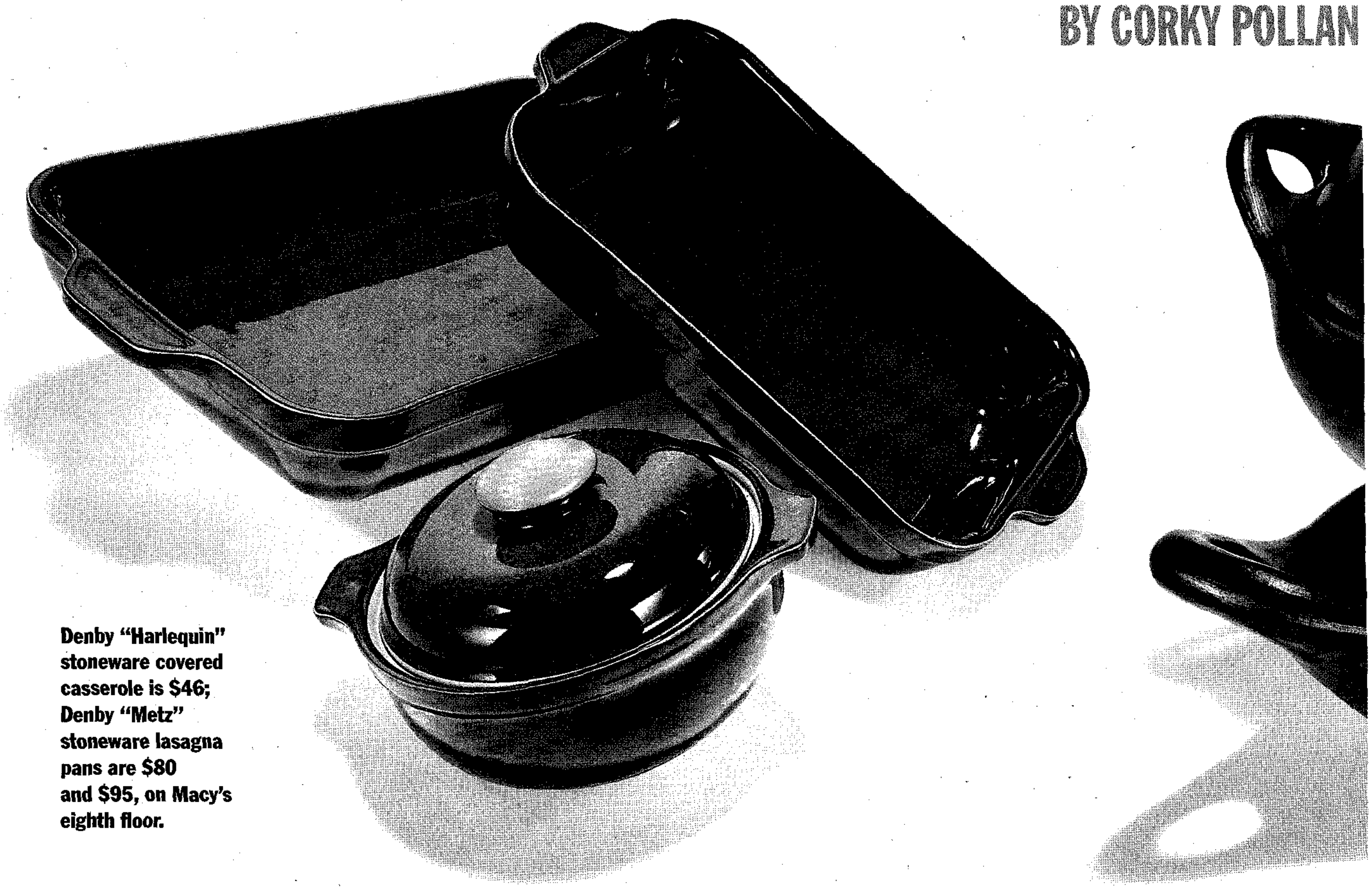
Callanetics Studios of Manhattan, Carnegie Hall,
154 West 57th Street, Suite 832, New York, NY 10019
Call (212) 765-2900 to schedule a class.



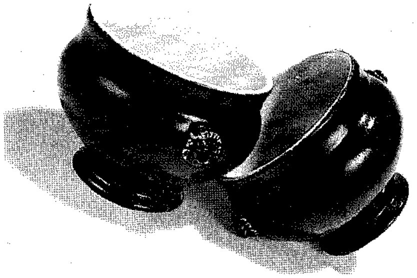
BEST BETS

Now that stew-and-casserole season is upon us, this poly-pot assortment of oven-to-table cookware gives comfort food a whole new appeal.

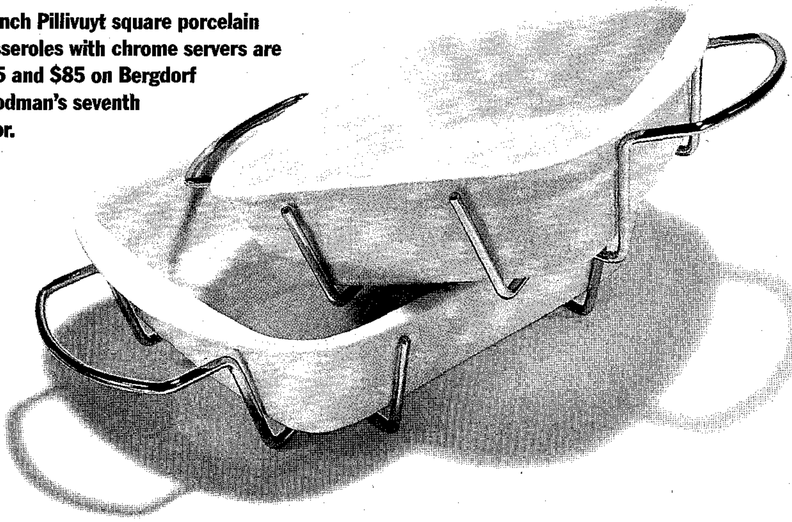
BY CORKY POLLAN



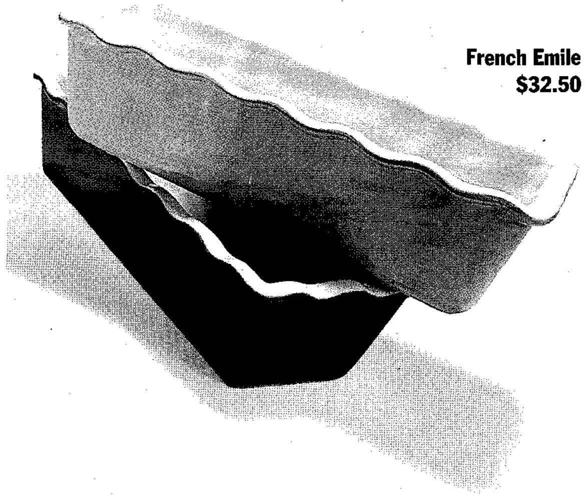
Denby "Harlequin" stoneware covered casserole is $46; Denby "Metz" stoneware lasagna pans are $80 and $95, on Macy's eighth floor.



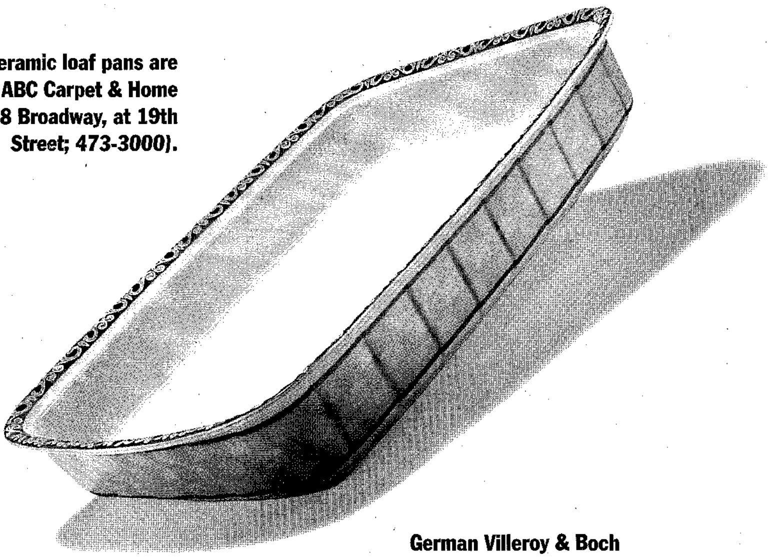
French Emile Henry ovenproof and microwaveable onion-soup bowls are $12.95 each at Broadway Panhandler (477 Broome Street; 966-3434).



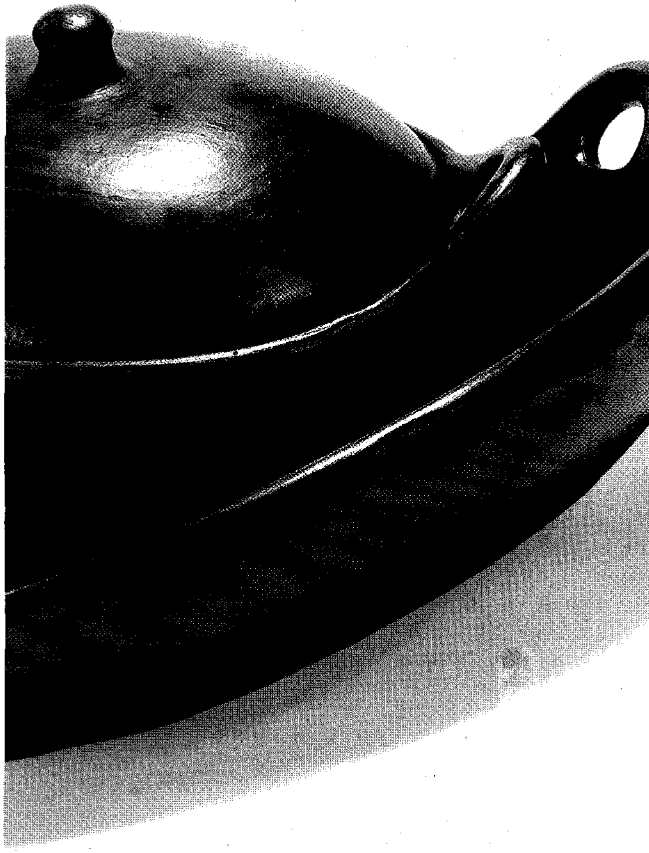
French Pillivuyt square porcelain casseroles with chrome servers are $75 and $85 on Bergdorf Goodman's seventh floor.



French Emile Henry ceramic loaf pans are $32.50 each at ABC Carpet & Home (888 Broadway, at 19th Street; 473-3000).



German Villeroy & Boch "Summer House" porcelain lasagna pan is $52 on Bloomingdale's sixth floor.

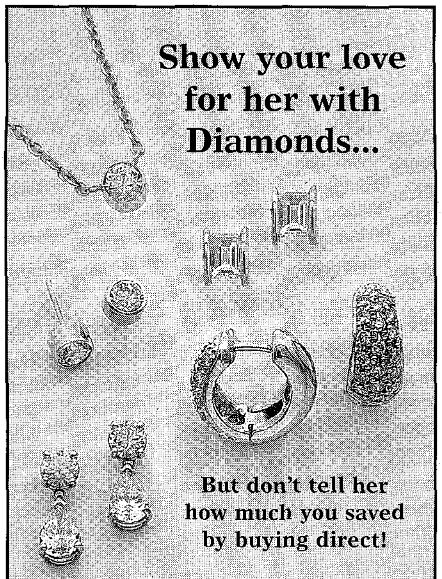


Colombian lead-free Chamba Ware ovenproof and microwaveable clay cookware is $58 for the covered casserole, $65 for the paella pan, at Geomancy (337 East 9th Street; 777-2733).

Italian glazed terra-cotta oven-proof pan is $24, covered casserole is $36, and covered pot is $48, at Tuscan Square (16 West 51st Street; 977-7777).

Portuguese "Casa Fina" hand-painted earthenware oval baker is $32 at Bel' Decor (338 Columbus Avenue, at 76th Street; 877-4000).

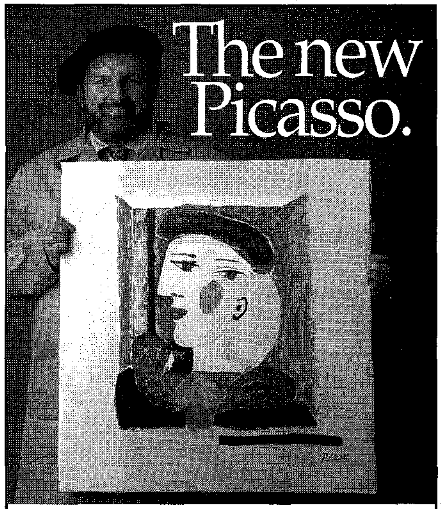
Photographed by Nedjeljko Matura


Show your love for her with Diamonds...

But don't tell her how much you saved by buying direct!

The Diamond Co.

Diamond cutters and fine jewelry manufacturers since 1968
New York City
Call for a free brochure and our "Guide To Buying Diamonds"
1-888-825-1233 212-819-0366
www.thediamondco.com


The new Picasso.
You are invited to attend the exclusive New York opening of the Pablo Picasso collection of decorator fabrics. Richard Harary, master of the fine art of reupholstery, slipcovers, draperies–the whole 9 yards–will be on hand to sign estimates.

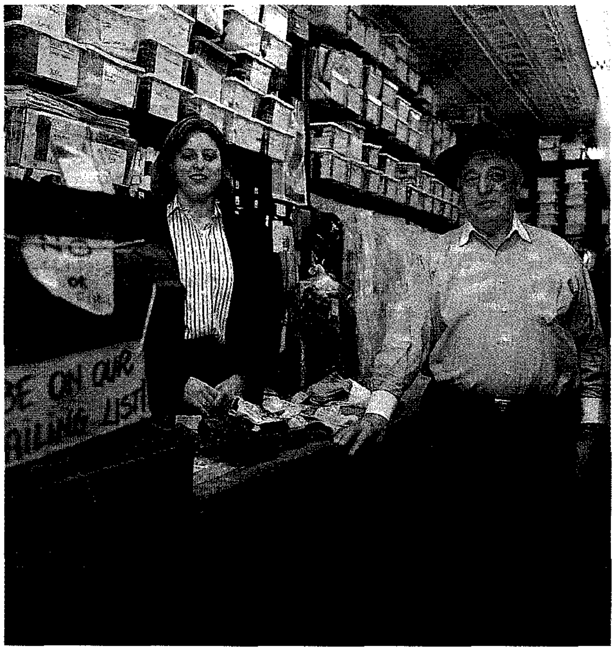
IN-STOCK FABRICS: 50% OFF
FLOOR SAMPLES: Up to 70% OFF

Richard's
INTERIOR DESIGN
1390 Lexington Ave.(92nd St.) 1-888-332-6767
www.richardsinteriordesign.com
Sale ends 10/31. Special consideration to the trade.

SALES & BARGAINS **SHYAMA PATEL**

The Thong Is You

Under *where?* *On the Lower East Side, of course. Plus: Party sweaters, comfy couches, and* **spotless neckwear.**



A-cup and smell the coffee: Fancy lingerie costs less at Kaufman's.

RALPH BERNSTEIN, THE OWNER OF **Orchard Corset**, shares his cardinal rule of lingerie shopping: "Bad underwear is the worst," he whispers, as his mother, Magda, fits out a couple of Brazilian tourists in the back room. "These women are sagging and overspilling," he says. "They have really bad posture." Bernstein's Orchard Corset specializes in hard-to-fit bodies, offering discount bras in sizes up to I-cups and half-price slimmers from designers like Nancy Ganz. Magda's the pro, but Ralph's not bad at sizing ladies up: "You're a 34," he declares, handing a skeptical customer a few of the Olga, Warners, and Wacoal bras he sells at 50 percent off retail. She seems unconvinced. "What," he says. "You can't even fill a B cup?"

While many of the Lower East Side's oldest vendors have hit hard times, the area's intimate-apparel trade flourishes. "Underwear Row," as the twenty shops on Grand and Orchard Streets are known, offers name brands at a 25 to 50 percent discount. And though many foreign tourist books list these off-price shops, few New Yorkers know the specifics.

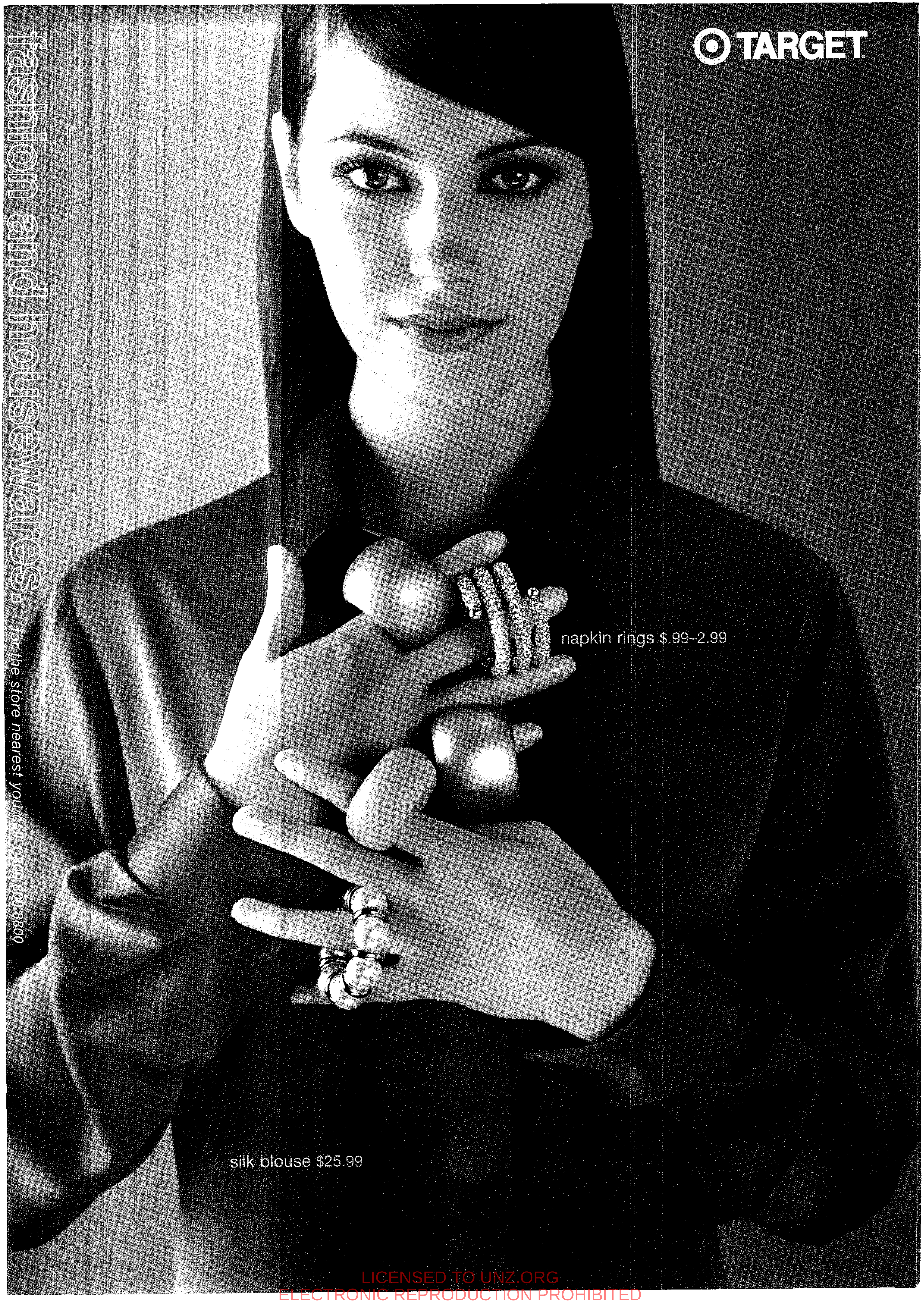
For men's and women's luxury brands like Hanro, La Perla, Lejaby, and Chantelle, no one beats **A.W. Kaufman.** Prices can't be printed (and a certain high-end Austrian hosiery line must remain nameless), but rates are significantly lower than at tony lingerie sources uptown. For tights, gym clothes, and a large selection of ladies underwear, head for **Howard Sportswear.** Givenchy, Hanes, and Calvin Klein hosiery is sold here at 25 to 30 percent off retail, as is Danskin activewear. Men can also find the basics on Orchard: **Friedman Hosiery** has T's and underwear from Jockey, Ralph Lauren, Calvin Klein, and Tommy Hilfiger at 25 to 40 percent off. *Orchard Corset Discount Center, 157 Orchard St. (674-0786); A.W. Kaufman, 73 Orchard St. (226-1629); Howard Sportswear, 85 Orchard St. (226-4307); Friedman Hosiery, 326 Grand St. (674-3292).*

ALWAYS A DEAL

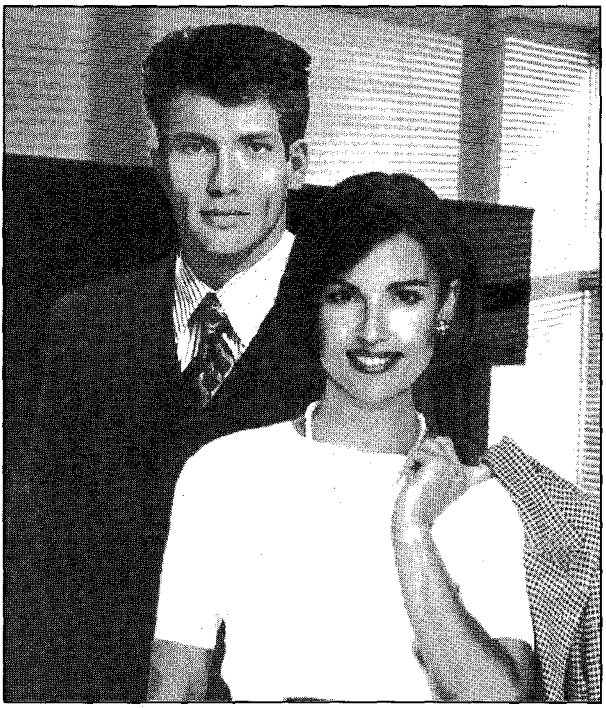
Merlot-to-Go

Geerlings & Wade buys wine from vineyards in huge quantities and passes savings on to mail-order customers. Mondavis are available, but lesser-knowns are a better deal. For a nonvintage champagne that compares to the famous makes, but costs 20 to 30 percent less, try the $18.49 Princesse de France Brut. Or, for a real treat, a 1990 De Venoge Cuvée des Princes is $69.99. Wine's sold by the case and half-case (you can mix and match) and, if you don't like—or can't finish—your order, Geerlings will pick up the rejects and refund you for all unopened bottles. *Geerlings & Wade (800-782-9463); A.E., M.C., V.*

Photograph by Robert Wright.


TARGET
fashion and housewares
for the store nearest you call 1.800.800.8800
napkin rings $.99–2.99
silk blouse $25.99

HAS YOUR VAST EXPERIENCE BEGUN TO SHOW ON YOUR FACE?

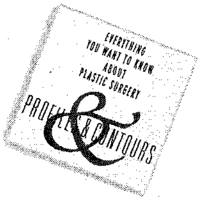


Being qualified isn't enough anymore, you have to look qualified too. Plastic surgery is no guarantee of advancement but it can help. It can help you look and feel your best. It can boost your confidence and self esteem.

The rest is up to you.

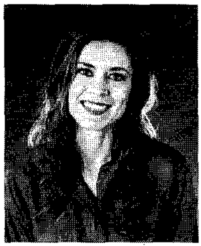
For information on all of today's modern, effective plastic surgery procedures that can help you succeed in today's competitive business environment call **212 861-4100** to schedule a free consultation or to receive a free information booklet.

PROFILES & CONTOURS
THE NEW YORK CENTER FOR PLASTIC SURGERY



800 Fifth Avenue at 61st St. New York, NY, 10021
212-861-4100 *www.profilesandcontours.com*

Thinning **Hair?**


BEFORE

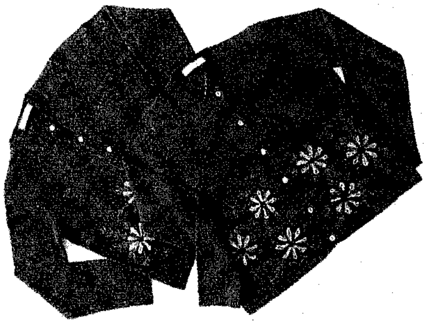
We've got the solution!
Doncosa Images Microdot Processes™
have 9 non-surgical techniques that will
enhance your fine, thin or damaged hair.

DONCOSA IMAGES

AFTER

To hear a 24 hour a day free recorded Message about the Microdot Processes™
Call **1-800-765-0043** Or to arrange a
Private one-on-one visit Call **1-800-IMAGES-3** **(201-569-7339)**
Let Us Create A More Beautiful You!!

SALES & BARGAINS



Picks of the Week

Susan Martin's pullovers, camisole sweaters, and knit cardigans (shown above) are favorites with the sunglasses-and-stilettos crowd. Top picks include her beaded and embroidered styles. Sweaters retail at $100 to $180. Here, samples (size medium) are $25–$45, and a smaller selection of new stock in sizes small to large is $50 to $75. *Susan Martin, 209 W. 38th St., Suite 1106 (302-7166); cash only; Fri. 10–7, Sat. till 4; 10/30–10/31.*

J. Mabley custom-builds and upholsters classic furniture in cotton twills, silks, toiles, and chenilles. At Mabley's sample sale, floor models are 50 percent off list price: a love seat was $5,160, now $2,580; an ottoman was $1,700, now $850. For the first time, there's also a 20 percent discount on the base price of custom work. (Fabric is extra.) *J. Mabley, 355 West Broadway (966-3930); A.E., M.C., V., checks; Sun. noon–5, Tues.–Sat. 11–6; 11/1–11/8.*

Tiecrafters gets dirt off ties and scarves for Hermès, Saks, and many dry cleaners. One Upper East Side operation charges $9 to send a tie here. It's cheaper at the source: usually $6 per tie, for the fall sale it's $4.50 (four-tie minimum). Women's scarves are also a deal: usually $16, now $12. *Tiecrafters, 252 W. 29th St. (629-5800); cash or checks; Mon.–Fri. 8:30–5, Sat. 9–2; 10/26–11/6.*

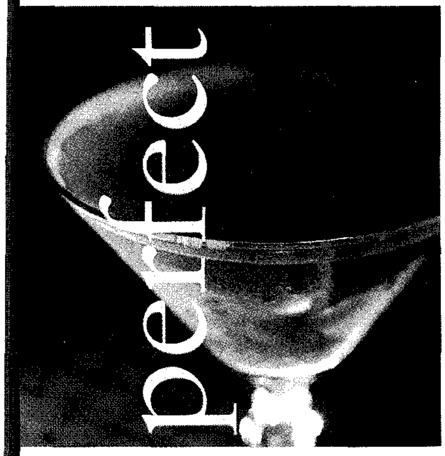
Nina Delman and Studio Delman flats and loafers sell for $155–$175 at department stores; at the sample sale, they're $65–$85 (sizes 5–10M). *Nina Delman Showroom, 730 Fifth Ave., at 57th St., eighth floor (399-2323); A.E., M.C., V.; Mon.–Thurs. 10–7, Fri. noon–6; 10/28–11/4.* ■

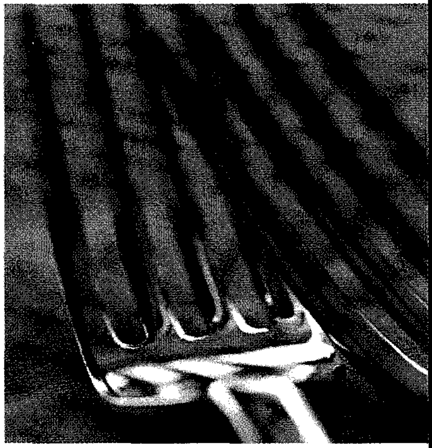
DO NOT PHONE: Send suggestions to Shyama Patel, *New York* Magazine, 444 Madison Avenue, New York, N.Y. 10022-6999, four weeks before the sale. Sales exclusive to "Sales & Bargains" and not previously advertised or published elsewhere will be given preference.

Photograph by Ron Amstutz.

planning the perfect party

’tis the season to celebrate





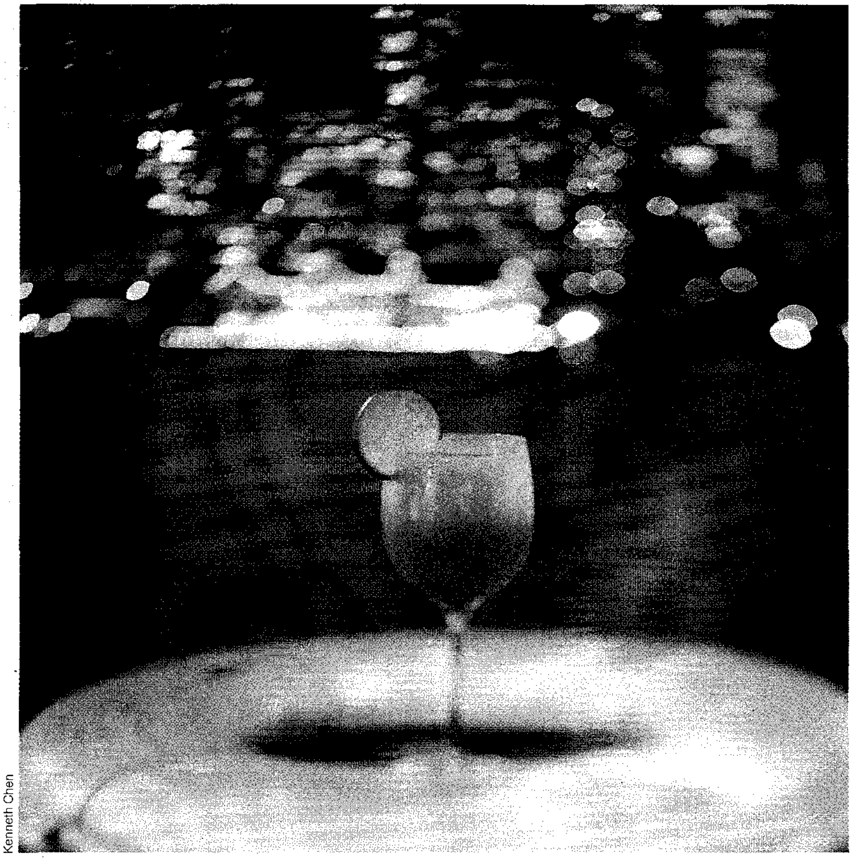
During the holidays, every corner of the city is alive with festivity–from Rockefeller Center’s delightful skating rink to the giant wreaths hanging over 57th Street to the lighted trees along tony Park Avenue. All of these accoutrements will help get you into the holiday spirit. What will also get you into the spirit–and inspire you as you plan your personal and corporate parties–are the many marvelous cafes, restaurants, hotels, and unique urban venues in which to host a sparkling celebration. Your options are endless, from river views to rooms high above the skyline, cozy garden gatherings to grand ballrooms. Whether you’re planning a party for 10 or 1,000, “Planning the Perfect Party” is your handbook to planning a festive fête for friends, colleagues, and family.

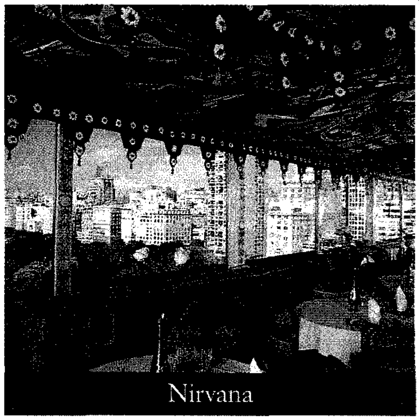
Photos: left: Kenneth Chen, center and right: FPG International

There's nothing quite as spectacular as the New York skyline–especially at night. The following venues each offer unique New York views.

marvelous metro views

Buddhists describe a heaven-like place as Nirvana, and you'll feel like you've ascended to an Indo-Bengali version of heaven at **Nirvana** (30 Central Park South, 486-5700), 15 stories up and offering unobstructed views of Central Park. Parties of up to 100 people are intimate affairs at Nirvana. Guests get to work one-on-one with Nirvana's acclaimed chef Rimi to create an individualized menu, suited to their particular needs. Plus, Nirvana's coziness makes you feel as if you've been transported to a private Indian home. Call Shamsher Wadud, chairman of Nirvana, on his private line at 888-2790 to discuss party planning particulars or to reserve a spot this holiday season.


Kenneth Chen

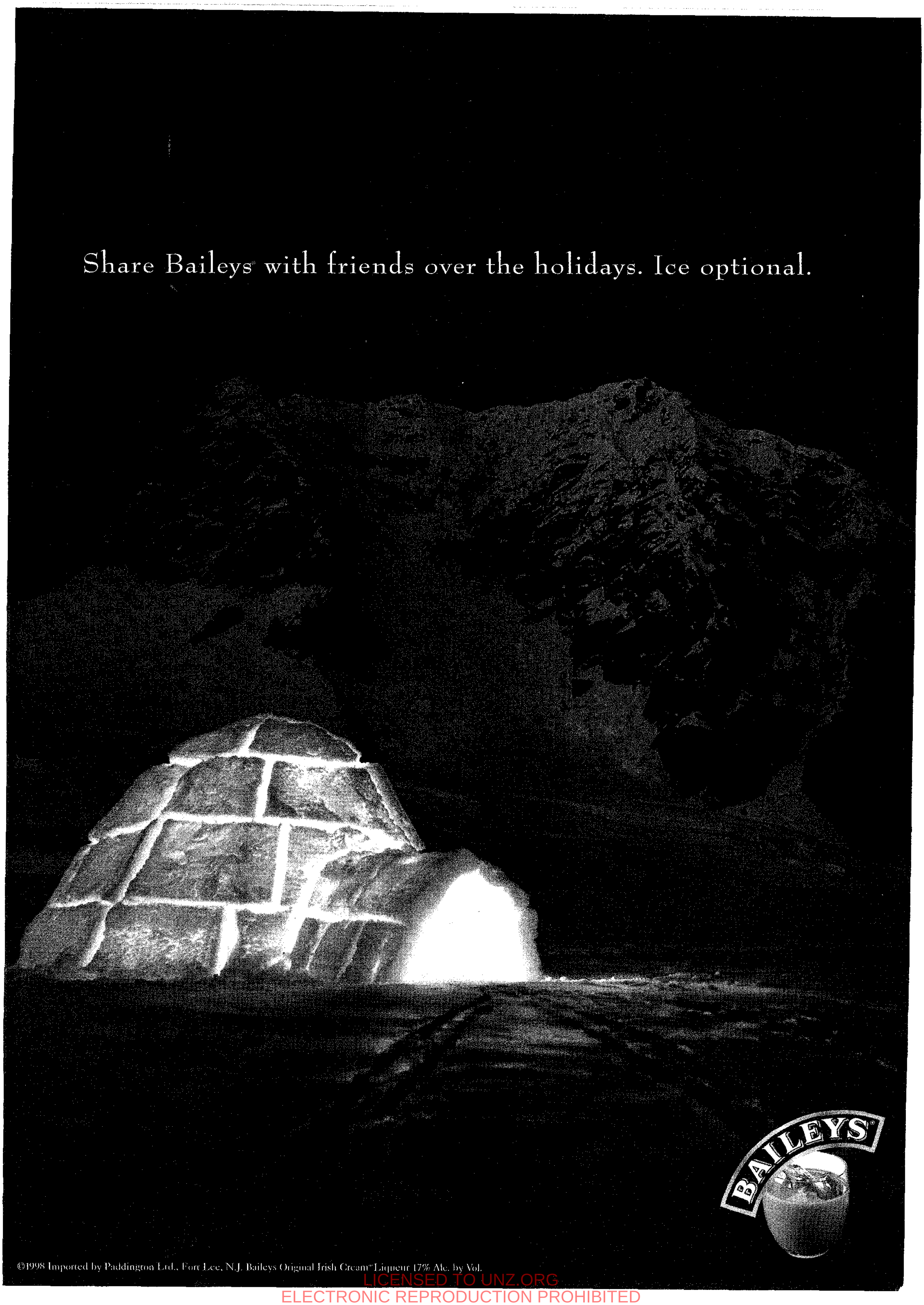

Nirvana

Millenium Hilton

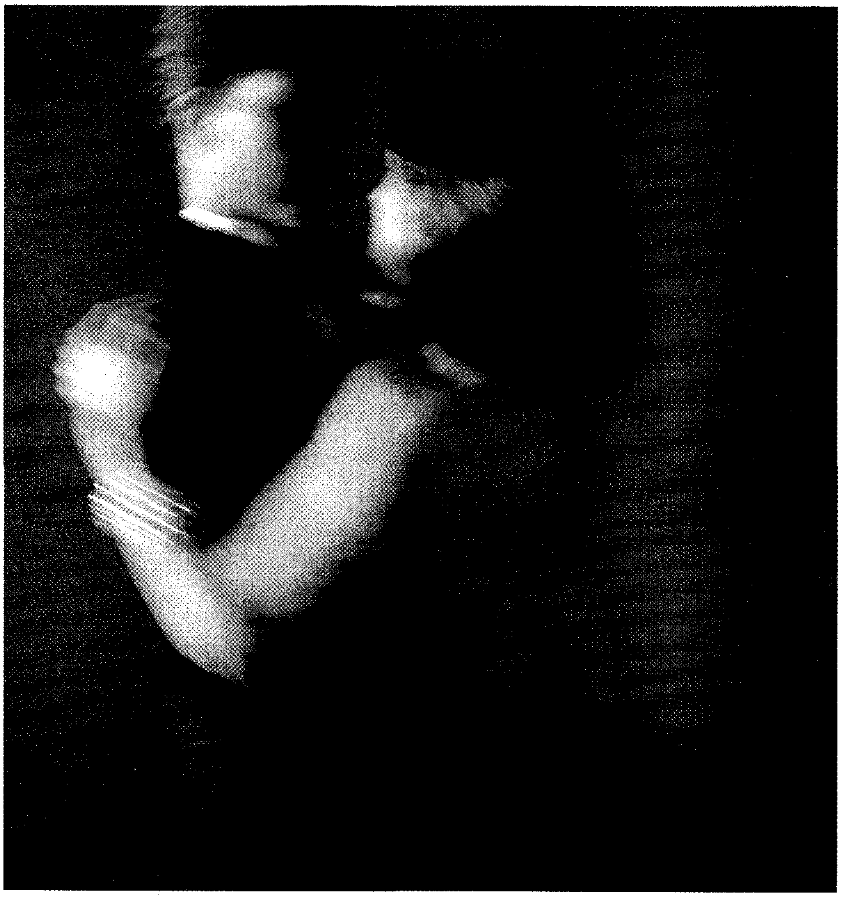
Your view of downtown Manhattan is unparalleled from the Presidential Suite of the **Millenium Hilton** (55 Church St., 693-2001). This tastefully appointed room, which can host a 90-person reception or a 40-person sit-down meal, located on the 55th floor of this downtown hotel, offers a 270 degree panoramic view of the Statue of Liberty, The World Trade Center, Brooklyn, and Queens. All told the Millenium Hilton has 3,500 square feet of banquet space divided among six rooms, the Presidential Suite included. "We can custom design a menu for any client," says Manish Verma, a catering sales manager, whether it be Continental, American or Kosher creations. Most of the companies hosting parties here are from the nearby financial district, but that doesn't preclude the hotel from planning parties for other kinds of companies. In fact, the Millenium Hilton offers a holiday party program, geared specifically to the small business person, called Jingle Ball Party. If you own a small company, employing only eight people, for instance, but you want to offer your employees a big, blowout holiday bash, you can take advantage of the Jingle Ball Party, which is offered on selected nights throughout the holiday season. You and other small business owners can get your employees together on the same night for a large celebration where there's abundant food, music, and dancing. Not only does it give employees the feeling of attending a big business holiday party, but it allows business owners to network with other self-employed proprietors.

---

planning the **perfect party**
Beverly Hood Allen ***Creative Services***
Christy Casamassima ***Editor***
Segal Design ***Creative***
Leah Ingram ***Writer***
Lory Conklin ***Research***


Share Baileys® with friends over the holidays. Ice optional.
BAILEYS®

©1998 Imported by Paddington Ltd., Fort Lee, N.J. Baileys Original Irish Cream™ Liqueur 17% Alc. by Vol.

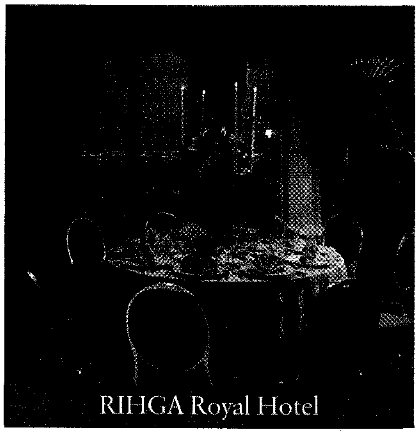


FPG International

At the **RIHGA Royal Hotel** (151 W. 54th St., 468-8710, catering), you can choose from two fabulous penthouses for your corporate or holiday party – each offering state-of-the-art audio visual systems and the exquisite food from the RIHGA's own renowned Halcyon restaurant and executive chef John Halligan. The Gershwin Penthouse on the 53rd Floor; the Majestic Penthouse on the 54th Floor, which was just redecorated, can accommodate a maximum of 350 people for a reception. Both offer panoramic views of Central Park, the Hudson River, and the city below.

With floor-to-ceiling windows surrounding the entire building, **Water's Edge** (The East River at 44th Dr., Long Island City, 718-482-0033) offers panoramic views that include the Manhattan skyline and the 59th Street Bridge. Getting your guests to Water's Edge, which can accommodate up to 400 people, is a snap. The Water's Edge riverboat regularly shuttles Manhattanites across the East River to its exclusive Queens location. The party planners here will work with you on everything from flowers to decorations, and the pastry chef creates confectionery works of art. At a recent Cartier event, for example, he designed and decorated a cake to look just like a Cartier watch.

It's very rare that a New York City party space can claim its magnificent views of the New York skyline change every 15 seconds, but that's exactly what happens when you a book a party on **World Yacht** (Pier 81 at W. 41st St. and the Hudson River, 630-8800). During the course of an affair, the boat will sail up the Hudson River and back down and then cruise into New York Harbor, offering breathtaking views of the World Trade Center, lower Manhattan and the Statue of Liberty. "The highlight of each cruise is when we pause at the Statue of Liberty and the band plays 'God Bless America,'" says Jo Ann Falco, Director of Catering. The holidays are a great time to book a party on World Yacht because "in winter the river is calmer and the skies are clearer than any other time of the year," says Falco. In addition, each of the five yachts, which can accommodate parties from 50 to 500, are festively decorated, cutting down on the need to spend money on additional decorations. Those booking a World Yacht cruise for parties of 150 or more this holiday season will receive the services of a DJ for free.



RIHGA Royal Hotel

FPG International

World Yacht

Great Parties Call For Great Places

American Festival Cafe
at Rockefeller Plaza
20 West 50th Street
(212) 332-7620

The Sea Grill
Rockefeller Plaza
19 West 49th Street
(212) 332-7610

CATERING BY
Restaurant Associates
(212) 755-8300

SAVORIES
30 Rockefeller Center
(212) 332-7630

TROPICA
Bar and Seafood House
MetLife Building
200 Park Avenue
(212) 867-6767

CUCINA & CO.
MetLife Building
200 Park Avenue
(212) 682-2700

CAFÉ CENTRO
MetLife Building
200 Park Avenue
(212) 818-1222

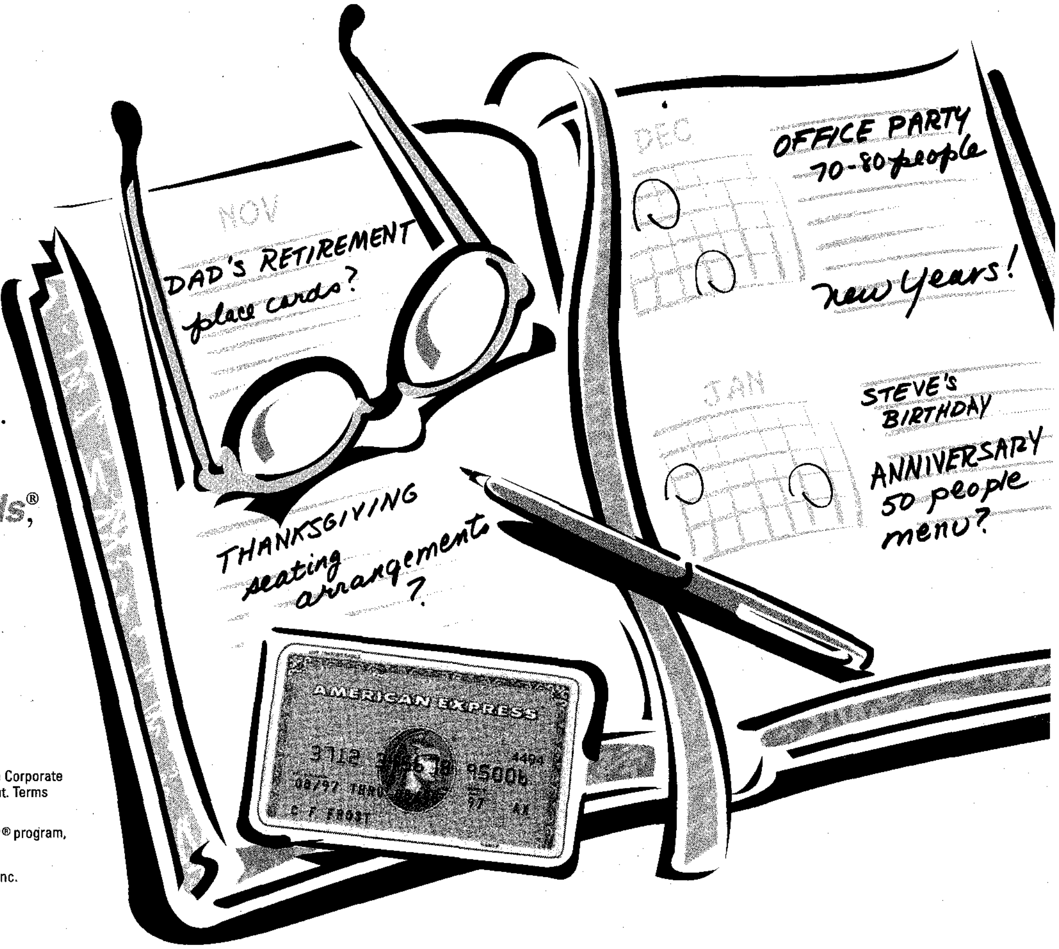
NAPLES 45
MetLife Building
200 Park Avenue
(212) 972-7001

PANEVINO
RISTORANTE
Avery Fisher Hall
132 West 65th Street
(212) 875-0203

Host your party at one of New York City's great restaurants

and pay with your American Express® Card to get the convenience and flexibility you deserve.

If you're enrolled in **Membership Rewards**®, you'll earn a point for every dollar you charge*. It's just one more way the American Express Card helps you ***do more***!


NOV
DAD'S RETIREMENT
place cards?
THANKSGIVING
seating arrangement?
DEC
OFFICE PARTY
70-80 people
new years!
JAN
STEVE'S BIRTHDAY
ANNIVERSARY
50 people
menu?
AMERICAN EXPRESS
3712 386518 95006
C F FROST

---

* The *Membership Rewards*® annual program fee is $25. Some Corporate Cards and some Optima® Cards are not eligible for enrollment. Terms and fees for Corporate Cards may vary.

For more information or to enroll in the *Membership Rewards*® program, call 1-800-AXP-EARN (297-3276).

© 1998 American Express Travel Related Services Company, Inc.

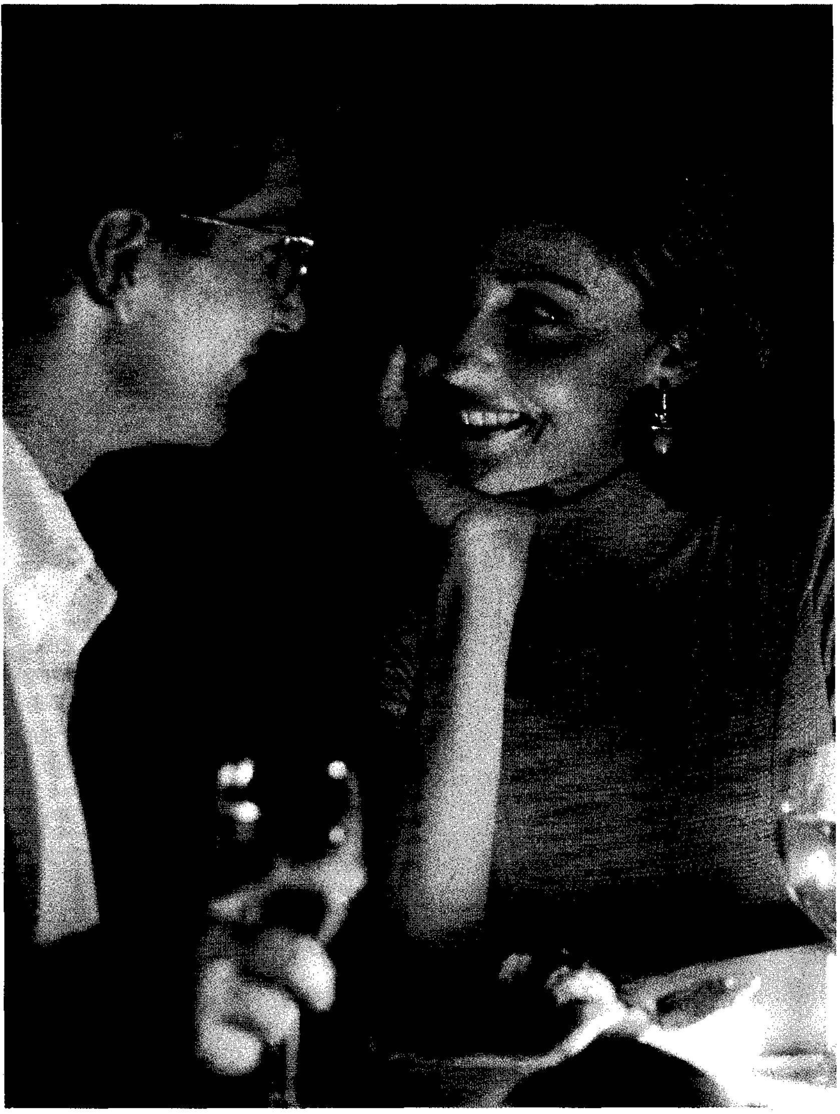
American Express®
MEMBERSHIP
REWARDS
1-800-AXP-EARN (297-3276)

do more AMERICAN EXPRESS® **Cards**

Dining out in New York City is a many splendored thing. Likewise for finding the perfect place to host your party. Your options range from an outer space-inspired restaurant to out-of-this-world cuisine. Small family run establishments serving indigenous fare from Russia, Sicily, France, and other distant places tempt your palate. What follows are myriad city locales in which to host an affair to remember.

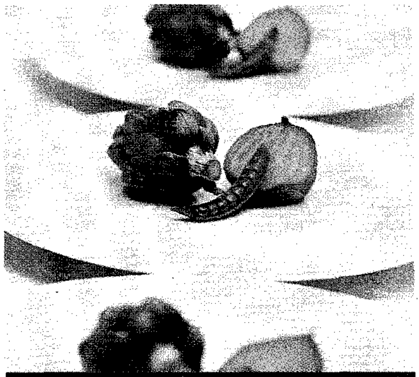
out on the town

One of the newest New York venues for a holiday party is **W New York Hotel** (541 Lexington Ave., 407-2999). The decor of the hotel finds its inspiration in nature–the lobby windows feature mosaic glass which reflect light onto the lobby floor to look just as light does when it filters through trees onto a forest floor–and the party rooms are no different. One, for example, is painted in colors one might find in the Grand Canyon, such as rich reds and deep oranges. The fabulous 4,000-square-foot ballroom features completely open space; there are no columns or obstructions in this magnificent room. All celebrations at W New York are catered by Michel Nischan, executive chef at Heartbeat, the hotel's restaurant. Nischan's approach to cooking is to replace butter and oils, that mask the natural taste of food, with fresh herbs and spices to enhance flavor. The food at Heartbeat is sure to please party guests, as the restaurant is the brainchild of Drew Nieporent, the force behind New York restaurants like Montrachet, Tribeca Grill, and Nobu.



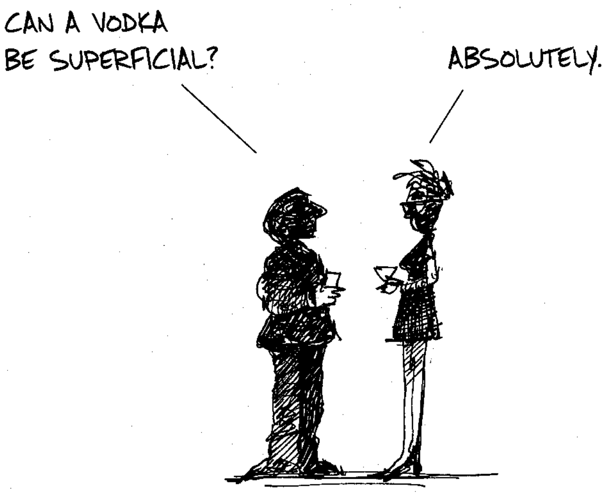
FPG International

At **FRESCO by Scotto Restaurant** (34 E. 52nd St., 935-3434), the Scotto family, who owns and operates the restaurant, will become part of your family as you plan your engagement. "I tell my clients, 'Let me worry about your party,'" says Marion Scotto, the family's matriarch. "I become their party planner, their mother, whatever they need me to be." Scotto will hold your hand–and suggest you eat a little something from her menu of modern Tuscan cuisine–as you decide which Fresco room is right for you. You can rent Fresco's Main Dining Room, which seats 150 people, the smaller Tuscan



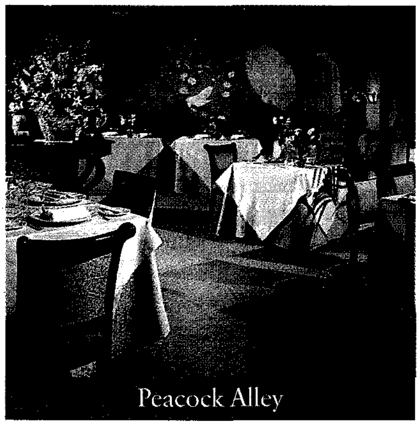
W New York Hotel

FRESCO by Scotto Restaurant

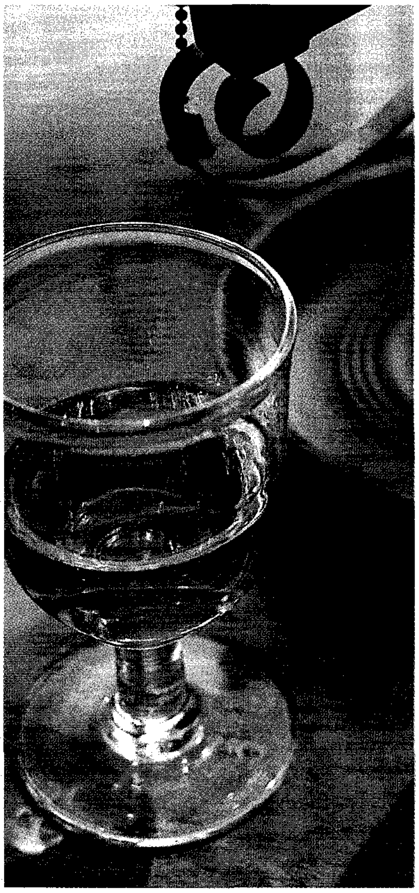

CAN A VODKA
BE SUPERFICIAL?
ABSOLUTELY.

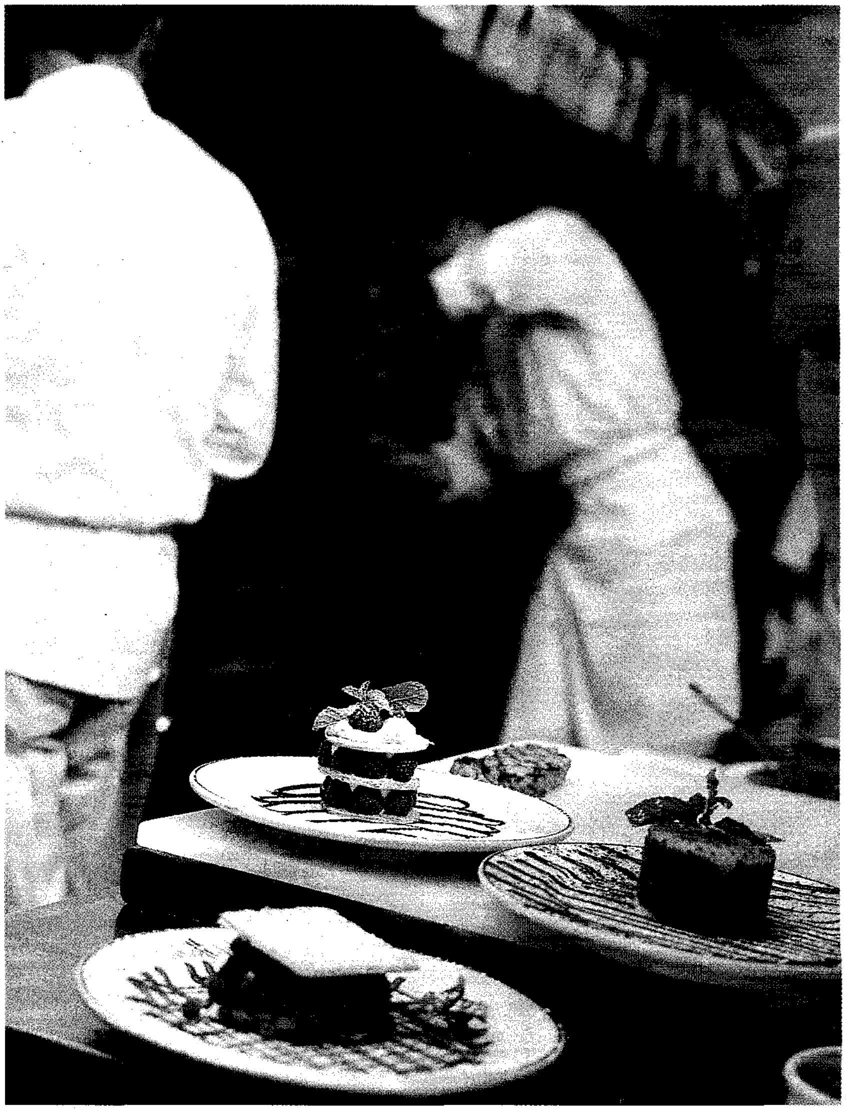
SMIRNOFF
1818
SMIRNOFF
PURVEYORS TO THE IMPERIAL RUSSIAN COURT 1886-1917
1882
1886
RIAL RUSSIAN COURT
ALL VODKA. NO PRETENSE.

http://www.smirnoff.com SMIRNOFF® VODKA 40, 46.2 & 50% Alc. by Vol., distilled from premium grain. ©1998 Ste. Pierre Smirnoff FLS. Hartford, CT—Made in the U.S.A.


Peacock Alley

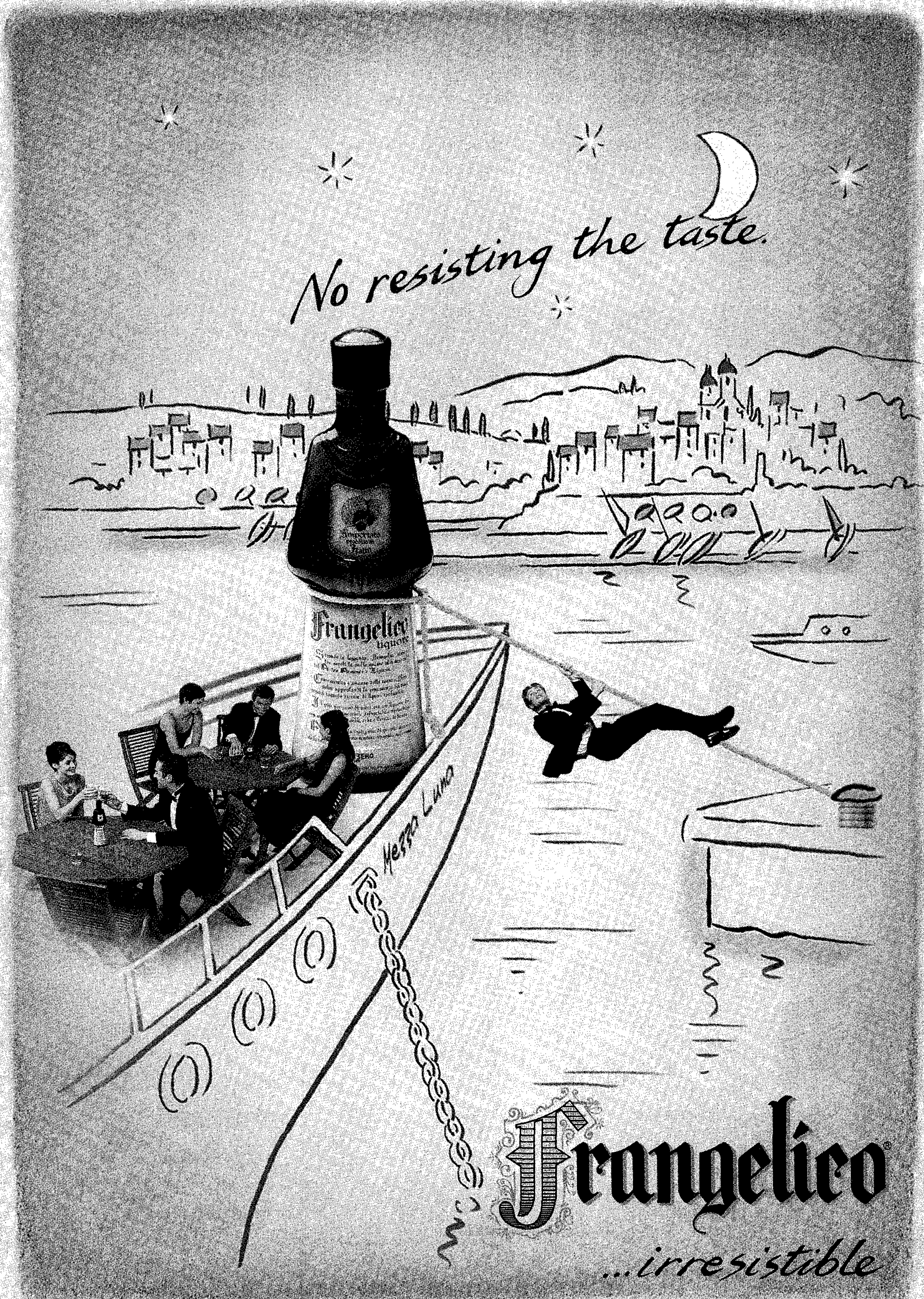
Room (up to 50 guests), or the new party room next door, which can accommodate 50 to 100 guests. When planning the menu, Scotto can make all your culinary dreams come true–even some from your childhood. "One man wanted stuffed calamari in a light tomato sauce on his Christmas party menu, because that was what his mom served at the holidays," recalls Marion. "We did it, and it was so spectacular that we put it on our regular Christmas menu."


Kenneth Chen


FPG International

Personalized attention is also key at **Peacock Alley** at The Waldorf=Astoria (301 Park Ave., 872-4895), where two private dining rooms allow intimate sit-down dinners of 18 each or cozy cocktail parties for 40. What's wonderful about private dining at Peacock Alley is "you don't feel like you're in a black hole or separated off into an institutionalized room," says Shelley Clark, a Waldorf=Astoria spokesperson. Separating private diners from the rest of Peacock Alley is a glass wall which affords a sense of privacy without a feeling of isolation. What also adds to the comfortable atmosphere is the decor. Each room is furnished like a well-appointed dining room, with comfortable chairs and fine artwork. You're free to create your own menu here as you work one-on-one with Peacock Alley's acclaimed Chef de Cuisine Laurent Gras, known for his exquisite French cuisine. "We've even had people bring in a list of fabulous wines that they've wanted to build a meal around," adds Clark, and Laurent fulfilled their request.

Those looking for a party scene that's out-of-this-world will want to check out the brand-new restaurant **Mars 2112** (1633 Broadway, 582-2112), where you can "make the journey to an out-of-this-world dining experience," says Noel Wortman, director of sales. This theme restaurant, which can be the site of a party for up to 1,500 people, fulfills any fantasy you may have had about what life

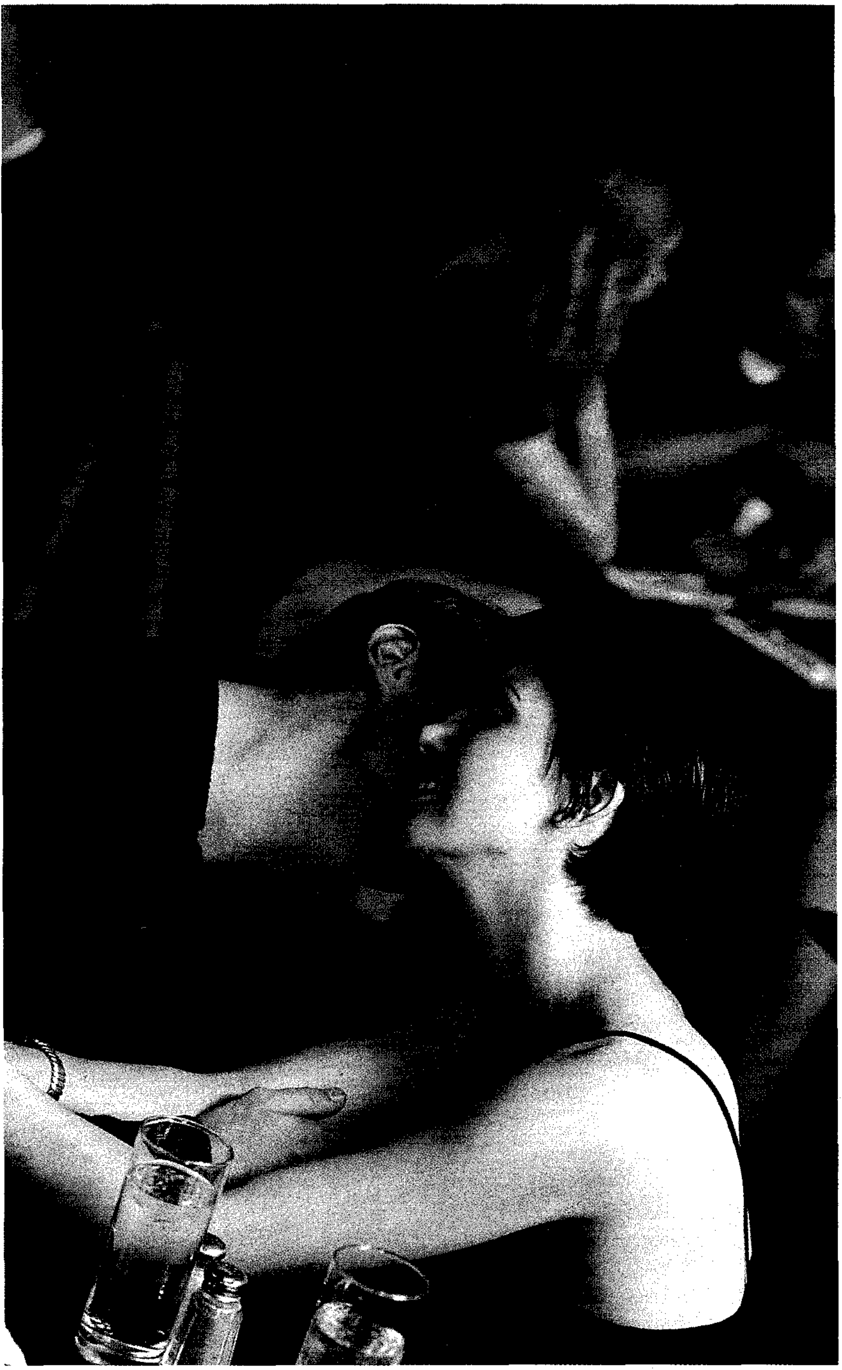

No resisting the taste.
Mezzo Luna
Frangelico
...irresistible

To send a gift of Frangelico, anywhere in the U.S. or Canada, call 1-800-238-4373. Void where prohibited by law. Produced and bottled by Barbero S.P.A., Canale, Italy. 28% alc/vol (56 proof). © 1998 Imported by William Grant & Sons, Inc. New York, NY 10020 Maturity improves everything you drink.

LICENSED TO UNZ.ORG
ELECTRONIC REPRODUCTION PROHIBITED

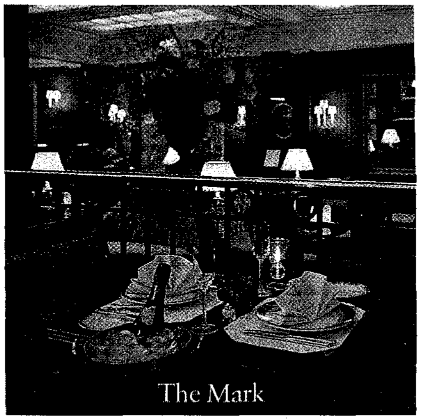
is really like on the red planet. Your journey at Mars 2112 starts the minute you walk in the door. Patrons receive a boarding pass to ride in a 22-seat spacecraft which, during a four-and-a-half minute simulated flight, "transports" you to Mars. Once you're seated, don't be surprised if a Martian comes over to take your order. Wortman describes the menu as a collective of "global fusion cuisine." Much of the chef's inspiration is Pan-Asian, with entrees like lobster mango sushi or char-crusted tuna over coconut sticky rice with wasabi leek sauce. Completing the experience are simulated meteor showers outside the windows as well as broadcasts throughout the restaurant from Mars TV.

At **The Mark** (25 E. 77th St., 744-4300) medium-sized parties are the specialty of the house – although The Mark's Townhouse floor can handle events as small as 10 people or as large as 500. Not only can this boutique hotel on the Upper East Side host your event, but its banquet and catering staff can become your ultimate party planning team. They can provide a full range of catering services, organize your flower arrangements, and individually print menus that highlight your fête's fare.

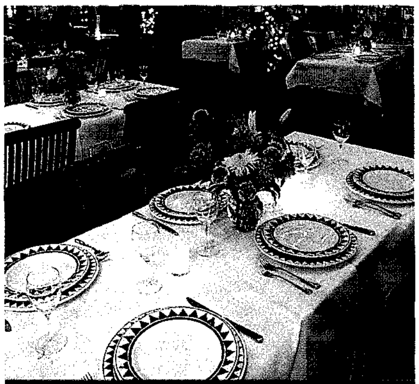


FPG International

A great holiday party spot is **Martini's Restaurant & Bar** (810 Seventh Ave. at 53rd St., 767-1717) whose name was inspired by the bar in the perennial Christmas favorite, *It's a Wonderful Life.* Martini's is still inherently connected to the performing arts as a favorite for Broadway parties. The casts of *Miss Saigon, Cats,* and *The Lion King* have all celebrated here, and Martini's can host parties up to 300 people. Smashing celebration successes include scrumptious food stations. Martini's glassed-in sidewalk cafe allows "outdoor" dining year round underneath snowflakes or the stars.



The Mark



Martini's Restaurant & Bar

Merlot Bar & Grill

©Eugene Gologursky

At **Merlot Bar & Grill** (48 W. 63rd St., 3-MERLOT),"we pride ourselves on being approachable and comfortable, like a good glass of Merlot," explains Ron Sturm, creative director. This funky restaurant, just steps from Lincoln Center, has a selection of over 600 wines. Designed by Jordan Moser, Merlot's interior has been described as "frozen music," Sturm says. "Everything is undulating and inspired by music." The side stations that hold silverware look like dancers in mid plié. Lighting fixtures resemble saxophones. And hand-painted tiles with musical notes are laid throughout Merlot. Together with Iridium Jazz Club downstairs, where the likes of Les Paul Trio, Max Roach, and Ahmad Jamal have performed, Merlot can host parties of 50 to 500 people.

Stars like Claudia Schiffer, Bruce Willis, John Travolta, and Marisa Tomei have all enjoyed celebrations at one of the theater district's hottest spots, **China Club** (268 W. 47th St., 398-3800). What attracts celebrities and companies like Merrill Lynch, Ralph Lauren, and *Lifetime* Television is China Club's multi-

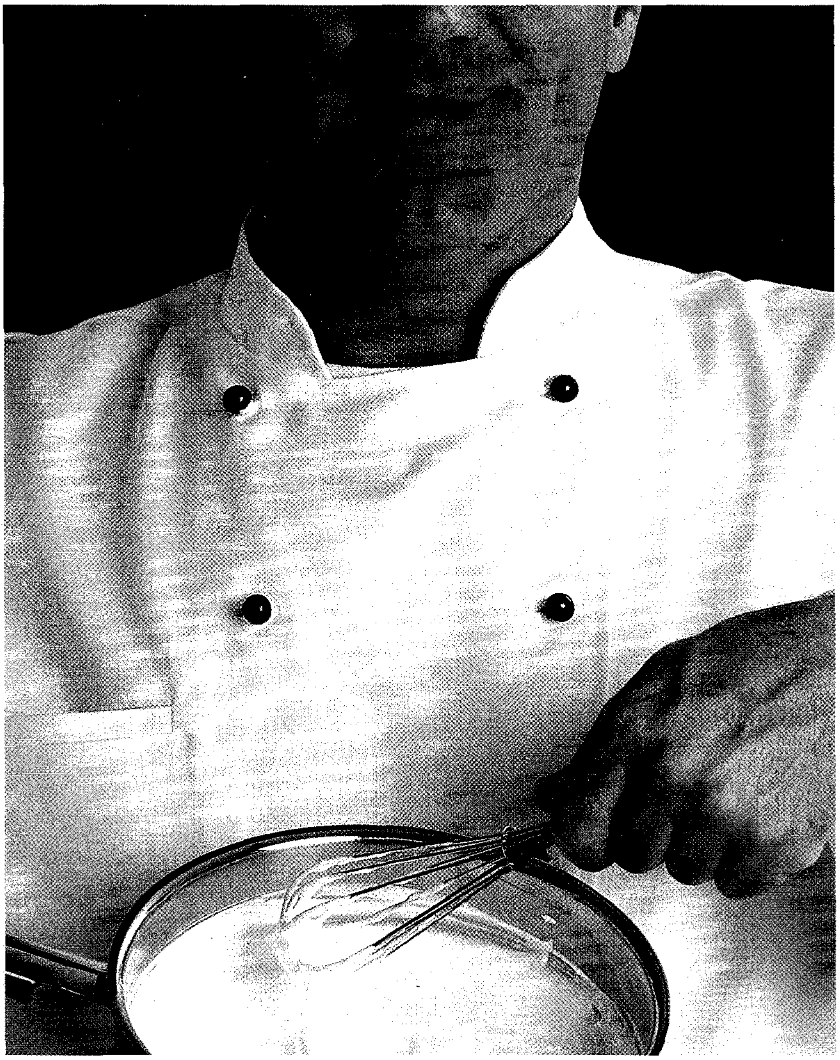
The Ultimate
ULTRA PREMIUM
Argent Vodka

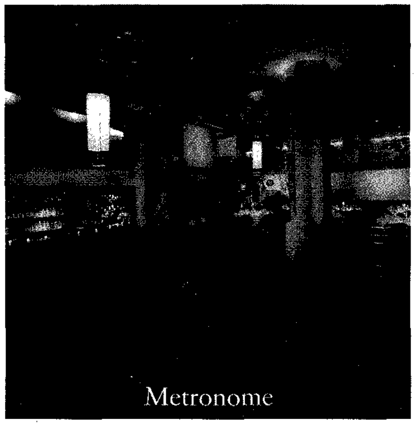
Argent
Vodka

We reached for the stars and found perfection

Four-column distillation
Three step filtration

Bottled by Ogram, Ltd., Clifton, NJ. 40% Alcohol (80 proof) 100% Grain Neutral Spirits

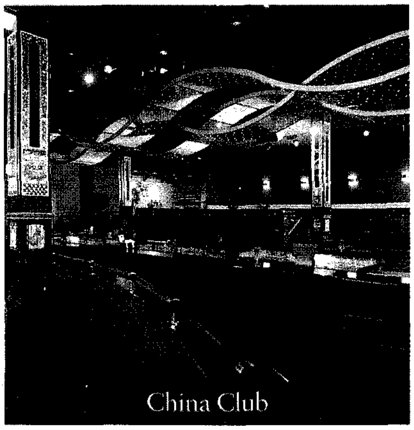

FPG International


Metronome

level, 16,000-square-foot space, decorated in china blue and mahogany accents – as well as the eclectic food created by chef Eban Ross. The main restaurant seats 130 people for dinner, and upstairs in the main club room, up to 800 people can enjoy drinks, dancing, and live entertainment, or 300 for dinner.

Metronome (915 Broadway, 505-7400 at corner of 21st St.), in the Flatiron district, prides itself on being a full-service catering facility. "We can plan your menu, take care of your floral arrangements, hire your entertainment, and even create a themed event for you," says Alli Hertz, banquet director. Metronome, with majestic 20-foot ceilings featuring hand-painted frescoes and a coppery gold Art Deco decor, has hosted corporate parties for Barnes & Noble and PaineWebber. At holiday parties, "we can arrange to have Santa greet guests," says Hertz, "and we can decorate our dessert tables with hand-made gingerbread houses." Metronome's restaurant holds 250 for cocktails or 150 for dinner. The ballroom with mezzanine holds 400 for cocktails or 240 seated. The total facility holds 700 for cocktails.

During the earlier half of the 1900s, an arbiter of entertaining etiquette was a Waldorf=Astoria Hotel maitre d' named Oscar Tschirky. "If you were giving a party in this town, you would go to Oscar for help with your guest list," says Shelley Clark, a Waldorf=Astoria spokes-

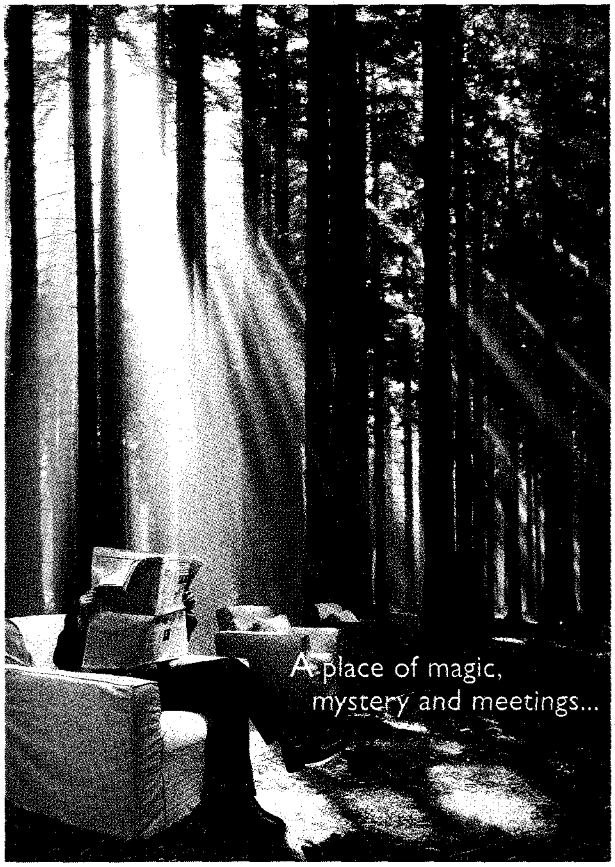

China Club

FPG International

location location location

Recently, when Microsoft was planning a 1,500-person party in New York City, they were stumped as to where they might find a space to accommodate such a large group. So they turned to the experts at **Save the Date** *(617 W. 57th St., 333-DATE; www.savethedate.net), an event planning and location scouting service with connections at more than 800 Manhattan spaces. Save the Date's president Jennifer Gilbert saved the day by booking the Copacabana for Microsoft's event. What makes Save the Date a party planner's best friend, beyond their connections, is the fact that they're free. Save the Date is paid by the locations it represents, meaning you can tap into the company's event location expertise without tapping your party budget.*

Copacabana



Welcome to the new era in hotels—inspired by nature, designed for comfort and dedicated to service. With a breathtaking setting and restaurant-style catering by renowned restaurateur Drew Nieporent, W New York is a place that's as magical as it is memorable.

come to your senses

W
NEW YORK

opening november 1998
541 lexington avenue new york, new york 10022
For reservations call: 1·888·498·wnyc or 1·212·755·1200
For more information on W Hotels call: 1·877·w·hotels
Coming soon: Atlanta · Boston · Chicago · Denver · Los Angeles
New Orleans · New York · San Francisco · Seattle
Starwood Hotels & Resorts Worldwide, Inc.
www.whotels.com

Flowers

Where parties are always in bloom.

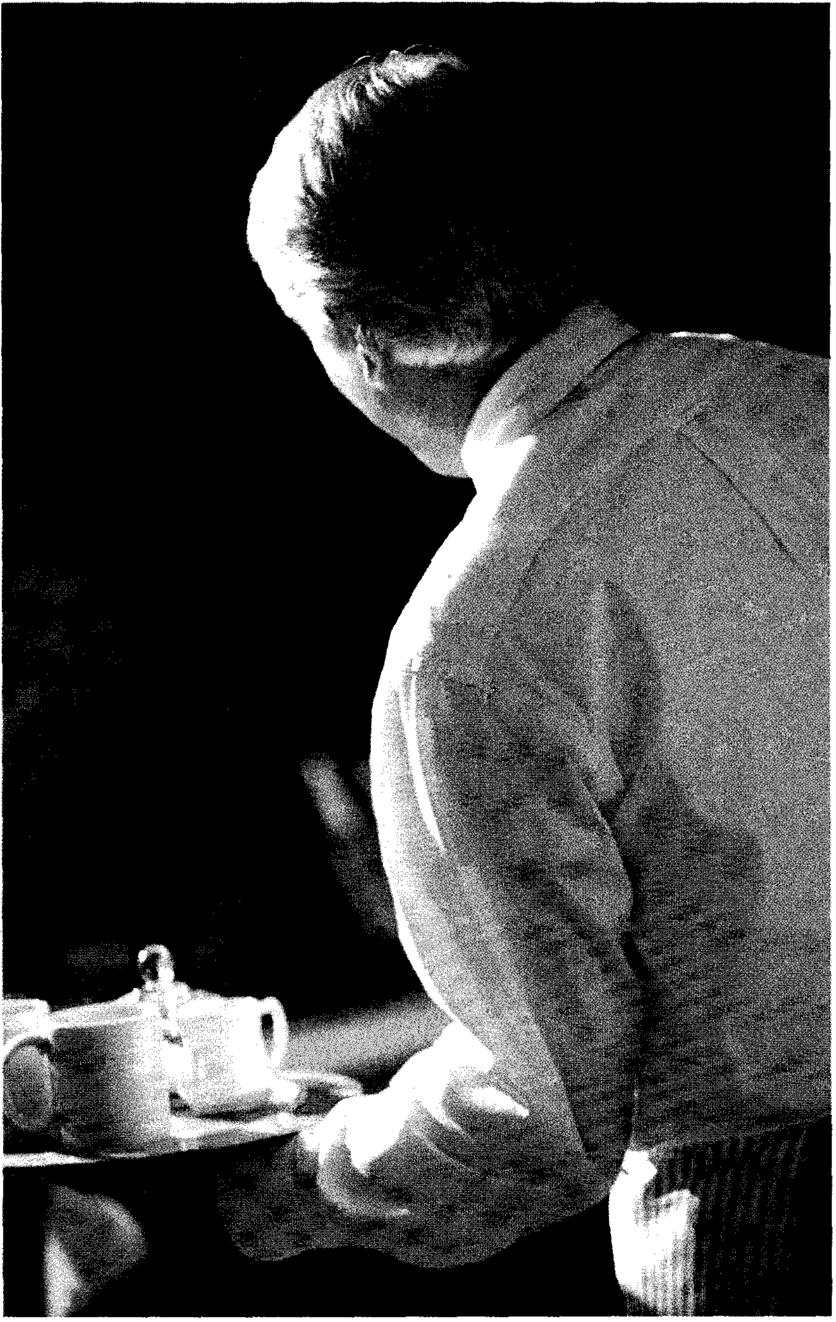
Two beautiful floors with a roof garden.
Excellent American cuisine.
The perfect place for all special events.

21 West 17th Street ▪ 691-8888
www.flowersnyc.com

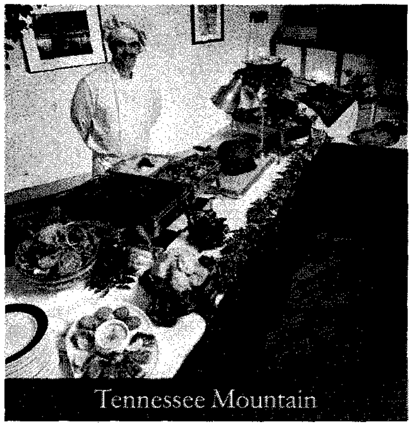
person. Now, after a $3.1 million renovation, the hotel has reopened its American Brassiere named after its renowned maitre d': **Oscar's** (in the Waldorf=Astoria, entrance on Lexington Ave. & 50th St., 872-4913). It offers an informal dining experience and can host receptions for up to 500 people. Chef de cuisine Joe Verdis has taken a modern twist on Tschirky's world famous culinary creations. They include Waldorf salad, which now features smoked turkey and is served as an entree, and Veal Oscar, which Verdi has updated by serving grilled veal, crispy crabcakes, and asparagus on a field of greens drizzled with tarragon dressing.

Finger-licking good fixings can be had at both **Tennessee Mountain Restaurant & Saloon** (143 Spring St., 431-3993; 121 W. 45th St., 869-4545) locations. At the SoHo restaurant, which is housed in an 1807 landmark farmhouse, parties of 30 to 100 guests can enjoy Tennessee Mountain's moderately priced down-home cooking in two party rooms. The newer Times Square locale, with space for 250 guests, features a private Elvis cigar party room for 30 and two separate bars.

The best way to describe the cuisine at **Caffé Bondí** (7 W. 20th St., 691-8136) is traditional, Italian Sicilian cooking. "Our recipes go back to the 12th century," says Jim Doyle, general manager. The feel of



FPG International



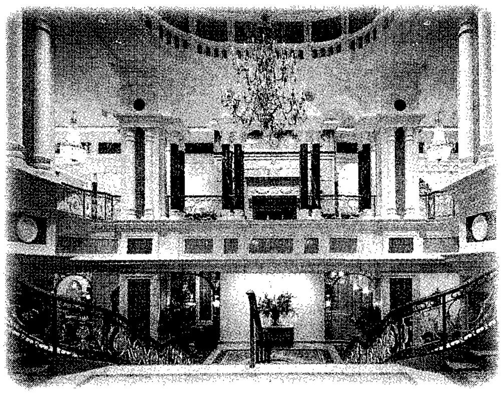
Tennessee Mountain

Kenneth Chen

paying for your party

An excellent option when paying for your corporate or holiday party is using the **American Express® Card** *With American Express'* Membership Rewards *program, with every dollar you charge you receive one point that can be redeemed for airline miles, car rental miles, shopping rewards, gourmet rewards, and hotel reward points. The great thing about Membership Rewards is there's no limit to how many points you can earn, and your points never expire. American Express is welcome at many great places where you might host a party this holiday season, including Rockefeller Center's American Festival Cafe, The Sea Grill, Savories, Tropica, Cucina & Co., Cafe Centro, and Naples, all located in the MetLife Building; and Panevino is at Avery Fisher Hall.*

FPG International



In 1888, the Villard Center was the home to New York's social elite.

Today it still is.

Five Diamond Award

NEW YORK Palace

one of The Leading Hotels of the World

Call our Event Specialist at 212-303-7766.
455 Madison Avenue at 50th Street, New York, New York

We accommodate your exclusive corporate and social gatherings, such as weddings, benefits, birthday parties or dinner for two.

METRONOME

915 Broadway at 21st Street NYC 10010 Tel: 212-505-7400 Fax: 212-505-5529
Website: www.metronomenyc.com

Classic Fare
CATERING

Masters of Presentation
Locations and Floral Designs

51 Madison Avenue, New York City ▪ Tel: 696-5014 Fax: 576-5098

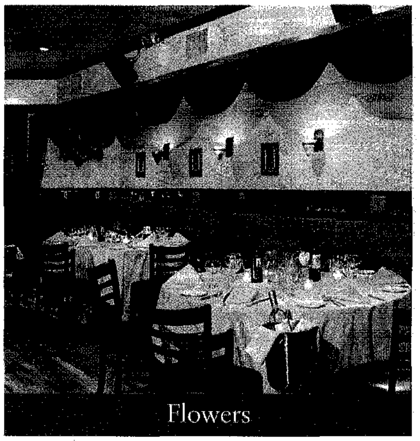
an authentic Italian meal is brought to life in Caffé Bondí's Mediterranean-style garden, which can accommodate 40 people for a private party. The main restaurant, where lunch and dinner are served seven days a week, can hold 100 for a reception. Caffé Bondí is on the web at www.bondi-ny.com.

You'll feel as if you've been transported to a French country farmhouse in the main bistro at **Flowers Restaurant** (21 W. 17th St., 691-8888). The walls are decorated with beautiful iron baskets and the floors are made from barn wood. Upstairs in the party room, the decor is Art Deco, with a zinc-topped bar and stained glass sculptures. For warm-weather events, take your party outside to Flowers' rooftop garden. Flowers' food is American style, and you can choose from a variety of party menus or design a menu to please your palate.

Piccolino (8 East 36th St., 683-6444) offers generous portions at gentle prices. Featuring fresh gourmet pastas and other Italian specialties, private parties are held upstairs, where the sun-kissed stucco walls and French doors will transport your guests back to the old country.

Parties at **Chelsea Bistro & Bar** (358 W. 23rd St., 727-2026) have ranged from elaborate special events to 50th anniversary celebrations. During the holiday season, the casually elegant restaurant, seating 125 people in two rooms, is available. Events at Chelsea Bistro & Bar are always warm and glowing during

FPG International



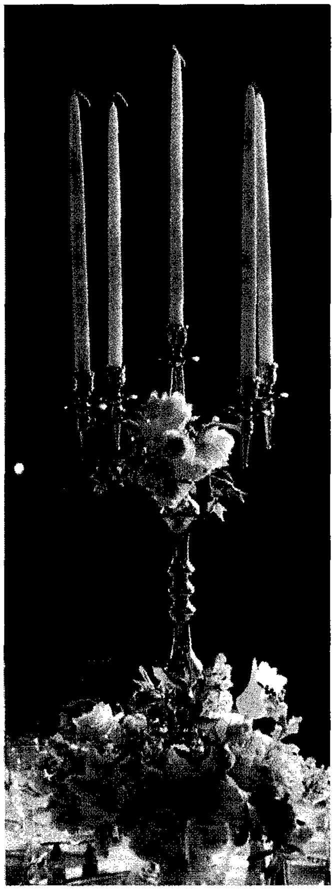
Flowers

Chelsea Bistro & Bar

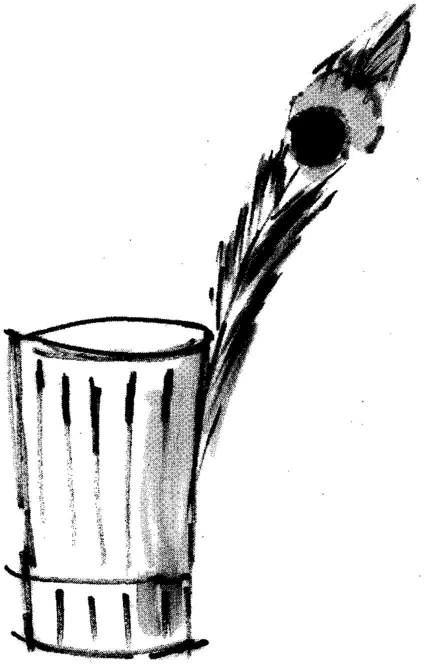
Moscow's Kremlin Room

cold weather, thanks to the restaurant's working fireplace, and award-winning wine list. In addition, glass-enclosed, spectacular, and fully heated, The French designed Terrace room gives one the feeling of celebrating outdoors.

Experience the ambience of Russia from your choice of three levels at **Moscow Restaurant & Cabaret** (137 E. 55th St., 813-1313) you choose for your party. The top level, the Kremlin Hall, is a very elegant space for a 250-person reception that has lush, upholstered tables and chairs in a vibrant royal blue. The main level is the Gallery Bar, featuring original sculpture by a world renowned Russian artist, and the Russian Room, appointed in red. Together, they can host parties of approximately 150. Downstairs is the Cabaret, which is decorated



FPG International



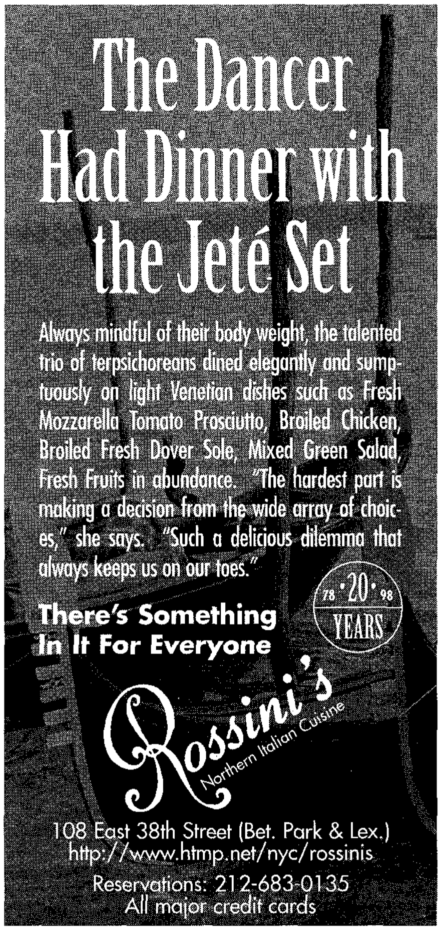
Just in case you missed
The New York Times
review of Peacock Alley
and our exciting
new chef
Laurent Gras,
here's a quick
summary:

★ ★ ★

"The three best meals
I have had this year
have all been
at the same
restaurant.
Peacock Alley."
-*Ruth Reichl*

PEACOCK ALLEY

THE WALDORF=ASTORIA 301 PARK AVENUE, NEW YORK 212.872.4895



The Dancer Had Dinner with the Jeté Set

Always mindful of their body weight, the talented trio of terpsichoreans dined elegantly and sumptuously on light Venetian dishes such as Fresh Mozzarella Tomato Prosciutto, Broiled Chicken, Broiled Fresh Dover Sole, Mixed Green Salad, Fresh Fruits in abundance. "The hardest part is making a decision from the wide array of choices," she says. "Such a delicious dilemma that always keeps us on our toes."

78 • 20 • 98
YEARS

There's Something In It For Everyone

Rossini's
Northern Italian Cuisine

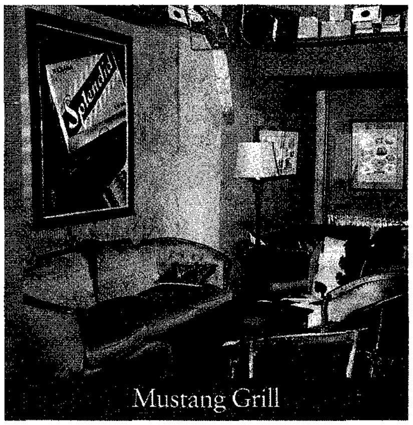
108 East 38th Street (Bet. Park & Lex.)
http://www.htmp.net/nyc/rossinis
Reservations: 212-683-0135
All major credit cards

"On a fine fall day in 1970, we prepared to serve our first dinner, not knowing who would come. Many old friends arrived as well as new friends who became old friends, all eager to enjoy fine French food at reasonable prices. And today? As they say in France, *'Plus ça change, plus c'est la même chose'*— the more things change, the more they stay the same."

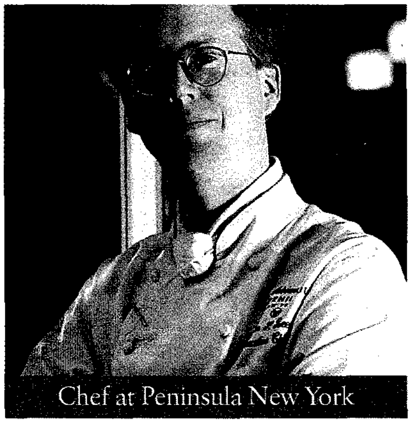
CELEBRATING 28 YEARS OF FINE DINING

René Pujol

321 West 51st Street (212) 246-3023



Mustang Grill

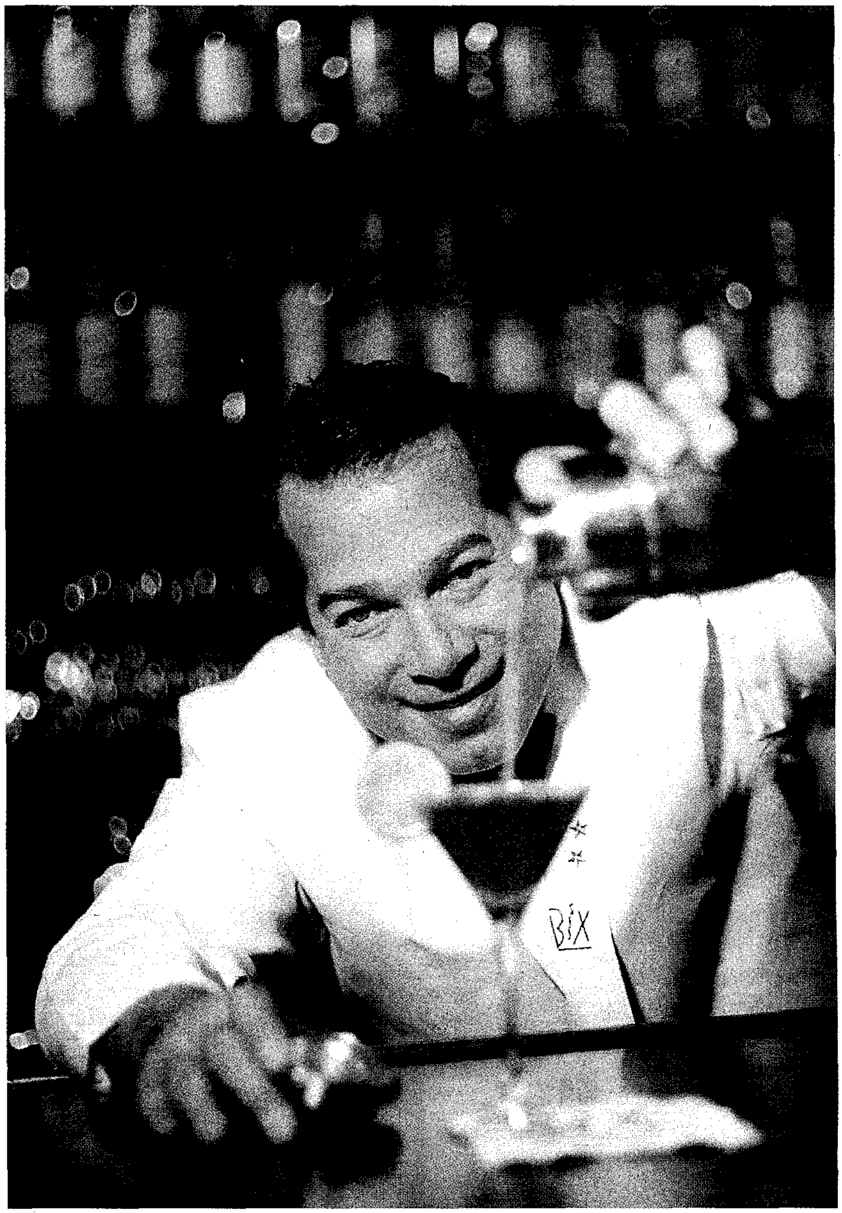


Chef at Peninsula New York

like a 19th-century Russian tavern; it holds 156 people. Here, Russian gypsies in authentic costumes perform traditional gypsy songs and dances, and are available for entertaining at parties at Moscow. Moscow's menu features traditional Russian fare such as beef stroganoff and chicken Kiev.

Parties at **Mustang Grill** (1633 Second Ave., 744-9194) are always creative endeavors. While playing up its eclectic Southwestern cuisine, Mustang Grill has done a Santa in Santa Fe Christmas party, a Mexican Mariachi and tequila party, and a Texas hoe down and barbecue for clients including NCR, Smith Barney, and MTV. In the multi-level facility, there are two bars, an outdoor garden, and private party rooms.

You'll be treated like family at **Campagnola** (1383 First Ave., 861-1102), a charming country restaurant on the Upper East Side. Menu selections include antipasto, fresh pasta, fish, chicken, veal, lamb, and steak.



FPG International

Campagnola can help with various aspects of your party planning, including finding a piano player-singer to serenade your guests.

It doesn't matter if you work uptown or downtown, TriBeCa's **Ecco** (124 Chambers St., 227-7074) is a great place for a holiday party. Its turn-of-the-century decor is tastefully done as is Ecco's menu, which features a medley of antipasto, seafood (fresh from the nearby Fulton Fish Market), chicken, veal, and, of course, fresh pasta. You'll definitely want to add Ecco's special veal scaloppini, made with artichokes, grated cheese, cream, and a white wine sauce, to your menu.

For more than 20 years, **Rossini's** (108 E. 38th St., 683-0135) has accommodated galas, rehearsal dinners, receptions, and business parties. What keeps people coming back is Rossini's spacious atmosphere, devoted staff, and extensive menu. Rossini's famed Opera Twins are sure to win over even the most difficult of crowd.

The key to the 28-year-success of **Réne Pujol** (321 W. 51st St., 246-3023) is its fine authentic French cuisine, the restaurants inherent elegance and grace, and the fact that it's family run. Enjoy a party of up to 40 guests in Réne Pujol's Victorian parlor room, complete with a marble fireplace and hanging chandeliers, or the main dining room, which features a wood-burning fireplace.

540 Park, the restaurant located in The Regency Hotel (540 Park Ave., 339-4050), is the original home of the power breakfast. Now the restaurant has been updated with a new look and a new taste–serving fabulous American food Park Avenue style. 540 Park, with a clubby new room, is available for private functions, as is the Regency's elegant ballroom.

The best way to describe the banquet rooms at the world-famous **Peninsula** New York (700 Fifth Ave., 956-2888) is intimate. With six elegant rooms (the largest accommodating up to 120 people), The Peninsula offers 3,200 square feet of luxurious meeting space. The rooms are large enough to offer the absolute latest in audio/visual technology. At the same time they're small enough to offer elegant service–from flowers to menu planning and superb cuisine to catering to the individual needs of its guests–to make an affair memorable.

540 Park

More than you've ever dreamed of.
For less than you've ever imagined.

You've dreamed of the perfect setting for your affair. The Upper East Side, of course. A place where elegance isn't ordinary, and exclusiveness is unpretentious. A place where individual meals are prepared with the attentiveness of the finest restaurant, and the service is always unobtrusive. A place that feels a lot more expensive than it really is. A place that's called The Mark.

Contact our Catering Department at 212-744-4300 for an appointment.

THE MARK
NEW YORK

Madison Avenue at East 77th Street, New York. Call 212-744-4300 or 1-800-THE MARK

TENNESSEE MOUNTAIN
RESTAURANT • SALOON

SIMPLY, THE BEST RIBS, PERIOD.

"Tennessee Mountain offers barbeque fit for a King".
New York Magazine

- **Authentic *"down-home"* Barbeque**
- **Catering** *(on & off premises)*
- **Delivery & Take-out**

10% Off Food and Beverage with this ad

Times Square
121 West 45th Street
(between 6th Ave.& B'way)
212-869-4545

Soho
143 Spring Street
(corner Wooster)
212-431-3993

Open 7 days for lunch and dinner. Major Credit Cards Accepted

THE HOLIDAYS ARE HERE!

So why not end the year
With a bang and a cheer!
Home of the Tony Award
winning show **Cabaret**

Special Events
Corporate Parties
Complimentary Champagne passed upon arrival

Catering
Entertainment
Planning
Production

For information please contact
Jessica Geula
212.819.0377

www.kitkat-klub.com

KIT KAT KLUB
124 West 43rd Street NYC
In here, life is beautiful.

top five party planning tips

The key to pulling together the perfect party can be finding a venue or company that offers one-stop shopping, such as **The New York Palace** *(455 Madison Ave., 888-7000), which offers everything under one roof. "We can arrange music, flowers, limousines, printing, decorations, audio/visual equipment, whatever it takes," explains Nicholas Type, director of catering. (He can be reached at 303-7766). The New York Palace can host intimate parties of 10 or grand gatherings of 400. Here are Mr. Type's top five party planning tips:*

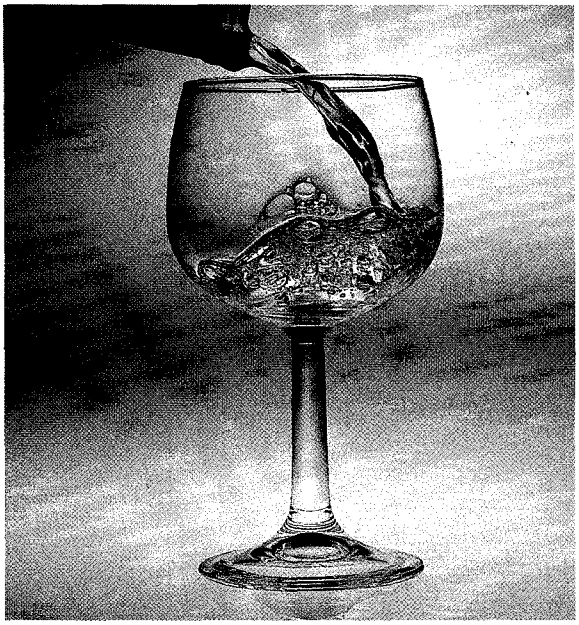
1. Visit the venue to size up the party room(s). Don't book a space without seeing it first.

2. Find out what decorations will already be in the room. During the holidays, for example, banquet rooms at The New York Palace are decorated festively, making additional adornments unnecessary.

3. Let the majority rule in menu selection. Aim to please the maximum number of people attending.

4. Arrange to have a menu tasting. You don't want to serve your guests food you haven't tried yourself.

5. Choose your start time carefully. This point is especially key for after-work office parties – especially black-tie events. If you start them too early, people won't have enough time to prepare and may not attend.


FPG International

Kenneth Chen

There's a real international flavor at **Rio de Janeiro's** (127 W. 43rd St., 575-0808) where the lively atmosphere is reminiscent of Brazil's most beautiful cities. A great way to start your party is with Rio de Janeiro's mouthwatering salad and entree bar. Then sit back and wait for the endless parade of steak, chicken, pork and game, which are sure to please any palette. Live Brazilian music every night will give your party a special international touch. Call about party packages.

Swing may be the hottest dance craze of the '90s, but swing has always been in at **The Supper Club** (240 W. 47th St., 921-1940), an elegant Times Square club that takes its inspiration from the 1940s. With a classic American cuisine and its spacious two-level ballroom featuring 25-foot ceilings, it offers a great party atmosphere for sit-down dinners (100 to 450 people) or reception-style events (up to 1,000 guests).

The Supper Club

We will make it Special

Rehearsal and Corporate Parties
at

FRESCO
by Scotto®
34 East 52nd Street • 212.935.3434

Now at our Second Location (next door)

FRESCO
by scotto
on the go
40 East 52nd Street • 212.754.2700
Catering & Take Out too!
Only 4 blocks from Radio City

COME IN AFTER WORK AND FORGET THE WORRIES OF THE DAY.

HELL, FORGET THE DAY ALTOGETHER.

COMMONWEALTH GRILL & BREWERY

Restaurant/Brewery @ Rockefeller Center
35 West 48th St., NYC 212.977.2269

Where To Go Before and After the Show.

MARTINI'S

Martini's Restaurant offers patio dining under a canopy of lights nestled in the very heart of the Theater District. Savor rustic Italian cuisine with a California twist created by celebrated chef Richard Krause.

Martini's extensive menu is the civilized way to begin your theater evening or the best place for your curtain call–with prices so fair they deserve a standing ovation.

Casual dining in the heart of the theater district. MARTINI'S RESTAURANT AND BAR

810 Seventh Ave. at 53rd Street
RIESE RESTAURANTS (212) 767-1717

© 1997 The Riese Organization Corporate Group.
Riese Restaurants is a service mark of The DR One Corp.

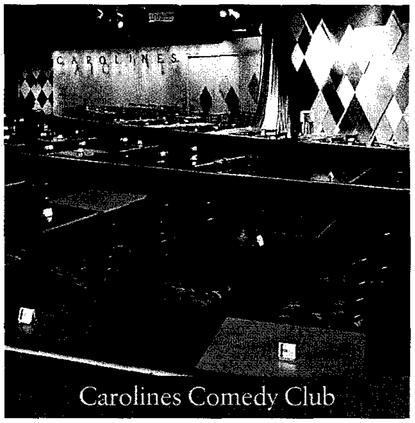
Casa Pepe

Tatou Supper Club (151 E. 50th St., 753-1144) is the ideal space for a lavish celebration of 30 to 600 guests. The main dining room recaptures the ambience of a 1930s supper club. "Le Cigar," Tatou's VIP room, is an exotic space with an Oriental flavor that is accented with plush tapestries.

Brooklyn's favorite Spanish-Mexican restaurant, **Casa Pepe** (114 Bay Ridge Ave., Bay Ridge, Brooklyn, 718-833-8865) is a great place for a private party. You can sip sangria or choose a wine from Casa Pepe's extensive list while enjoying delectable delights from the menu, including paella, tapas, and seafood specialties. Private parties of up to 120 people can be had in Casa Pepe's cozy dining room or, during warm-weather months, outside in the private garden.

Located in fashionable SoHo, **The SoHo Party Room** (103 Greene St., 797-7070 ext. 20) is a spectacular split-level loft space with a dramatic and lavish interior that is luxuriously appointed. The banquette seating is piled high with abundant cushions, heavy draperies frame the floor-to-ceiling windows, and the rich red and gold color palette make The Soho Party Room the ideal place for an elegant cocktail party or festive holiday event.

Tickle your guest's funny bone by hosting your party or corporate event at **Carolines Comedy Club and Comedy Nation Restaurant** (1626 Broadway at 49th St., 956-0101 ext. 203 or 204) located in Times Square. The comedy club can accommodate up to 500 guests; Comedy Nation has room for 450. Parties can be complemented by a customized comedy show, interactive entertainment, or dancing.



Carolines Comedy Club

tabletop tips

Creating a visually exciting table takes creativity. Follow the advice of these restaurateurs and bar owners, and your guests will be talking about your party tables for years to come.

- Instead of using traditional clear wine glasses, add a little glow to your goblets by using colored glass, suggested Marion Scotto, owner of FRESCO by Scotto Restaurant. Tables at Fresco, for example, feature cobalt blue glasses.

- When doing a centerpiece, find an unusual container to hold your flowers.

- Centerpiece flowers should be brightly colored, like shocking pink, vivid yellow, or vibrant red, says Scotto. Pastels tend to fade into the background.

- Never use oversized centerpieces, warns Julie Kravitz, banquet manager at Flowers. "You want guests to be able to make eye contact across the table," she says.

- There's no rule that says you have to have a flower arrangement at the center of a table, says Shelley Clark, a spokesperson for Oscars in the Waldorf=Astoria. "Plants can be interesting centerpieces as can be sculpture." Sometimes Pollack of Rodeo Bar will cluster small cactuses as a centerpiece.

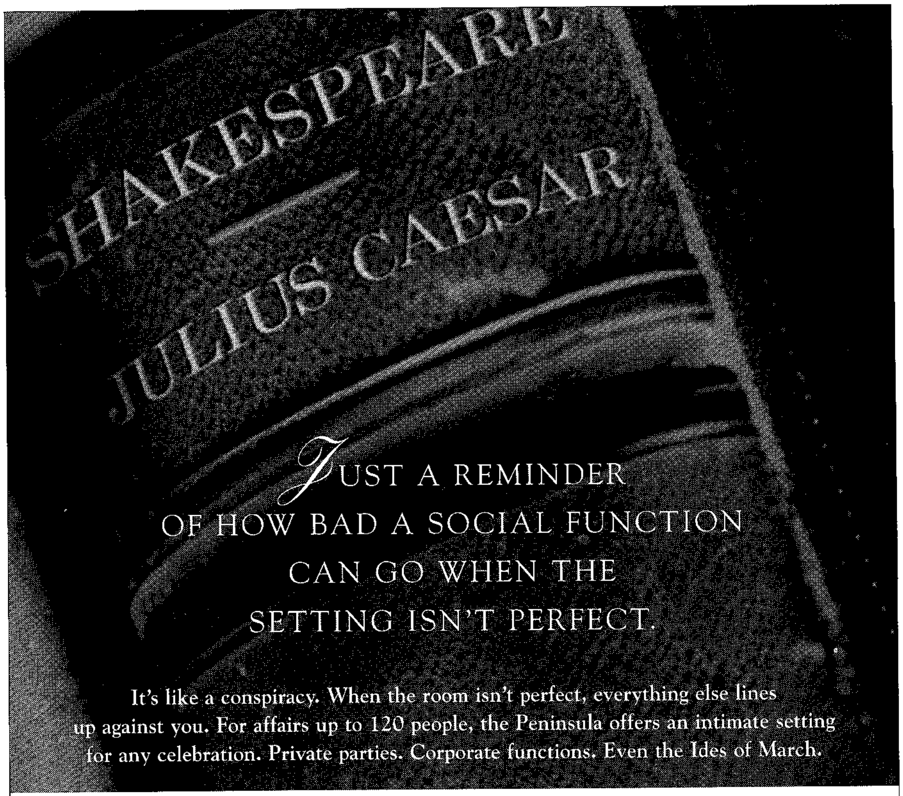
- Candles are a must, says Scotto. "We always use votive candles, because it makes guests feel like they're entertaining at home," she says. (Always check first to see that the fire code will allow an open flame before adding candles to the mix.)

- Complement your table with a copy of the night's menu presented in a creative way. It could mean putting a copy of a menu in a frame, or doing what Flowers sometimes does for its guests. "We'll print the menu on beige paper with a marbleized background," says Kravitz. "Then, we'll roll it in a scroll and tie it with a raffia ribbon." These scrolls are put at each place setting and can double as a momento for the evening.

steak out

Most people think of a steakhouse as a great locale for a power lunch, but restaurants specializing in steaks can be a cut above the rest when it comes to corporate parties, especially at a place like Rockefeller Center's **Ben Benson's Steak House** (123 W. 52nd St., 581-8888), a veritable New York mecca for sumptuous steaks. "Private parties at Ben Benson's are always popular, because they promise a classic and highly reputed steakhouse experience – with ambience, food and hospitality – rather than a canned party facility,' " says banquet manager Susan McGonigle. Call her at 581-8390 to discuss planning a party for 125 for cocktails or 80 for a reception and sit-down. Guests will enjoy USDA prime steaks and Ben Benson's courteous and efficient career waiters.

Ben Benson's



JUST A REMINDER
OF HOW BAD A SOCIAL FUNCTION
CAN GO WHEN THE
SETTING ISN'T PERFECT.

It's like a conspiracy. When the room isn't perfect, everything else lines up against you. For affairs up to 120 people, the Peninsula offers an intimate setting for any celebration. Private parties. Corporate functions. Even the Ides of March.

THE PENINSULA
NEW YORK

700 Fifth Avenue at 55th, New York, New York 10019 Tel: (212) 956-2888 Fax: (212) 903-3949

The Downtown Mansion

Elegance Charm Intimacy

Another unique venue brought to you by
Paint The Town Red, Inc.®

Celebrating 10 Years of Outstanding Special Events.

For Information call
212 677 3173

1997 Wine Enthusiast Award Winner

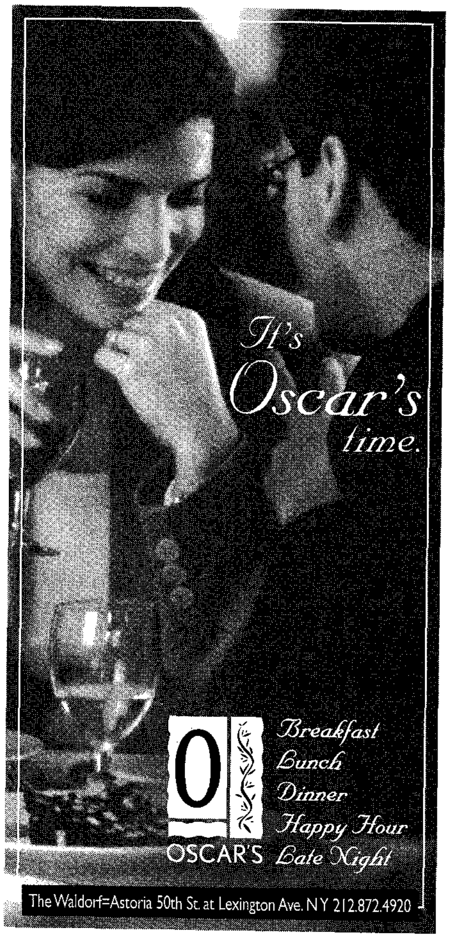
MeRlot BAR & GRILL RAW BAR

Have your event at Merlot so you will have nothing to **WINE** about.

From Wine Flight Parties to Product Launches, Press Conferences and Holiday Events we will create and execute a sucessful and memorable event.

iridium RESTAURANT & JAZZ CLUB NY's Best Jazz Club

Event Planning - Barbara Levine
(212) 582-0161 www.iridiumjazz.com
Reservations: (212) 3-Merlot
48 W. 63rd St. (opp. Lincoln Center)



save the date

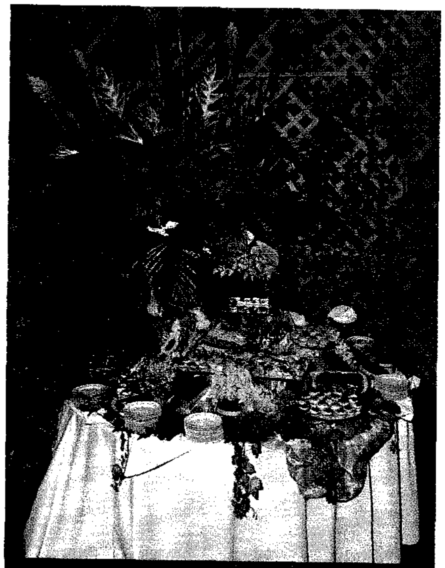
free event location service

resource guide for over 800 spaces

weddings, holiday parties and corporate picnics

212-333-date (3283)

avoiding pesky planning pitfalls



Classic Fare Catering

While you can't control a winter storm on the day of your big event, there are certain catastrophes you can avoid so your party doesn't turn into a nightmare. "There are lots of little things people don't think about that can ruin an evening," says Cat Heidel, a director of **Classic Fare Catering** *(51 Madison Ave., 696-5014), a full-service party-planning service that has pulled together events for Lucent Technologies, Rolling Stone Magazine, Citibank and Elizabeth Arden in such diverse locales as Ellis Island, the Empire State Building, and the Morgan Library. According to Heidel, here are some questions you need to ask before signing on the dotted line:*

- *Does the site have running water?*
- *Are there proper outlets for the equipment we'll be using?*
- *Are open flames allowed in the building? (Critical if you plan to use candles for centerpieces.)*
- *Is an elevator accessible for the caterer?*
- *Are there any parades or events near my site that might block the entrance on the day of my event?*

party goods

For a wide assortment of beverage and paper products, high-end waters and sodas, **NYC Shop Ltd.** *(80-00 Cooper Ave., Glendale, NY, toll-free 1-888-NYC-SHOP) has the answer. There is no charge for delivery, and the minimum order is just $25.*

Special Advertising Section

bar none

Bars can be extraordinarily festive places to party during the holidays, and the following three pubs are each great for celebrations.

Don't let **The Commonwealth Grill & Brewery's** (35 W. 48th St. at 10 Rockefeller Plaza, 977-2269) name fool you into thinking that this is your average brewpub. Located in picturesque Rockefeller Center with two-story glass windows that overlook Rockefeller Plaza, this bar is decorated in high art, including WPA-era murals. Massive copper kettles line the bar's back wall. Commonwealth has six hand-crafted brews on tap, which you may enjoy, along with its fine American food, at private parties as intimate as 6 or as flowing as 600.

The Commonwealth Grill & Brewery

The shrimp is rock. The music is jazz.

540 PARK

Dinner served nightly. Three-course prix fixe, $32.50.
Jazz served Wednesday, Thursday, and Friday from 6 – 10 P.M.

Comfort cuisine in a contemporary style.
540 Park Avenue at The Regency 212-339-4050

MUSTANG™
RESTAURANT & CIGAR LOUNGE

Corral Your Crowd for the Ultimate Holiday Bash!

PARTIES FROM 3-300
PRIVATE ROOMS AVAILABLE

Call Carol at 212.744.9194
1633 Second Avenue at 85th St.

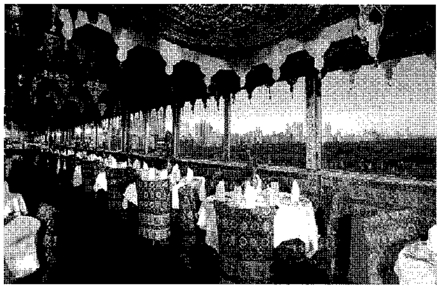
Have YOU been to Moscow yet?*

Moscow cabaret restaurant

137 E 55th St. New York, NY
212.813.1313

*airfare included

Advertisement



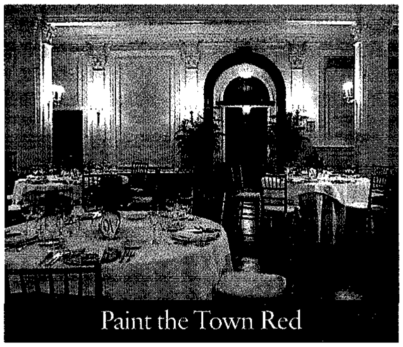
HEAVEN ON EARTH

In a penthouse oasis 15 floors above the tumult of midtown Manhattan lies a serene little bit of heaven, appropriately named **Nirvana**. More than a first-rate Indo-Bengali restaurant, Nirvana is a sightseer's dream-come-true. The ornate, richly patterned decor with its mosaics, statuary of gods and goddesses, and large tropical fish tanks brings to mind a maharajah's pleasure palace. No surface is left uncovered; all is swathed in red, gold and mirror-studded cloth. Sitar music mesmerizes the intellect, while spicy aromas arouse the palate. But beyond the panoramic plate-glass windows that form an entire wall of the dining room is a sensory experience of quite a different nature; Central Park, all 843 acres of it, spreads before you. Only the richest, most privileged New Yorkers command such a vista from their luxury apartments on Fifth Avenue, Central Park West and Central Park South. At Nirvana, the view, whether drenched in full sunlight at lunch or bathed in moonlight at dinner, is included in the bill of fare. And what delights the extensive menu holds. You'll want to sample as many creations as possible; therefore, for appetizers consider the maharaja platter, a vegetarian medley consisting of a vegetable turnover, crispy onion fritter laced with coriander, corn dumpling, and lentil wafer with its own sharp tamarind chutney. Meat lovers can opt for lamb, beef or chicken kabobs. Condiments are classic, and no table should be without sweet sliced mango chutney and cool yogurt dip (*raita*). You'll hear the tandoori mixed grill before you see it, so intense is the sizzle given off by the tender chicken, beef, lamb and shrimp delicacies newly pulled from the flaming charcoal oven. *Kulfi*, traditional Indian ice cream, ends the feast on a wistful note. Having just passed its 26th anniversary, Nirvana continues to surprise. Its latest innovation is its "unique cuisine menu," tastes that call on the four corners of the globe for inspiration. 30 Central Park South (59th Street between Fifth and Sixth avenues), 486-5700.

Reprinted from Where New York

Special Advertising Section

entertain like the pros



Paint the Town Red

With a little creativity and a lot of planning, you can pull together a fabulous at-home fête or at a funky location, for less than you might expect.

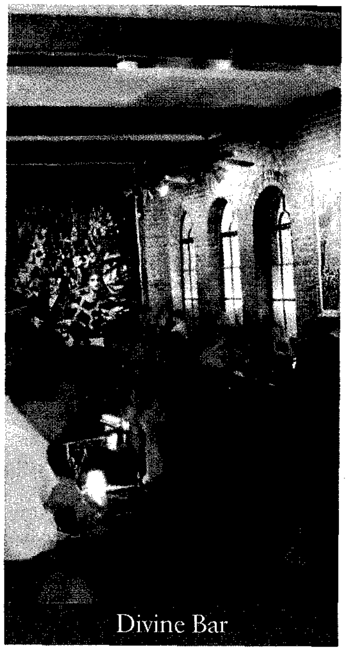
Start with a little help from your friends. "Ask some close friends to come a little early to help you set up and provide moral support," advises Howard Givner, president of **Paint The Town Red** *(853 Broadway, 677-3173), a special events planning and location consulting company that has transformed nontraditional spaces throughout New York City into vibrant venues for a celebration. For example, last year Paint the Town Red turned the Roxy roller rink into an African savannah for The Lion King's opening night party.*

- *Make sure you hire a staff to help the evening run smoothly. "Even if it's just one person to take coats, serve drinks or bus glasses and dishes, it will be worth the investment you make, because it will allow you to actually attend your own party," says Givner, whose client list ranges from the American Heart Association to Xerox.*

- *Plan on serving all drinks from one size glass. A great all-around glass, which you can rent from a party rental company that Paint the Town Red can put you in touch with, is an 11-ounce stemmed wine glass. You can use it for both water and wine.*

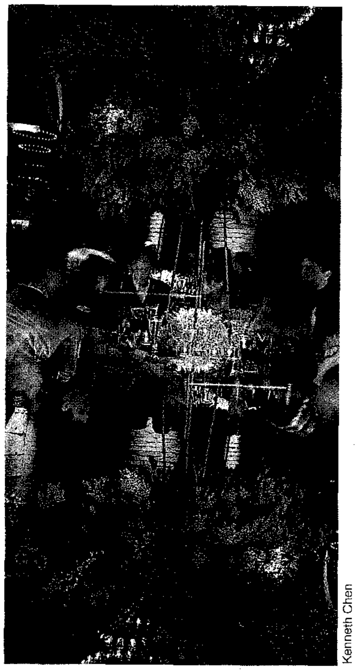
- *Use all of your serving dishes, even if they aren't traditional kitchenware. "Break out the vases, platters and other things you never use," says Givner. "If not now, when?"*

Kenneth Chen



Divine Bar

More lounge than bar, each location of **Divine Bar** (244 E. 51st St., 319-WINE; 55 Liberty St., 791-WINE) looks like a living room that was designed with Lewis Carroll's "Alice in Wonderland" in mind. Surrounding by exposed brick walls and cobalt blue lighting, guests at Divine Bar can mingle on zebra-striped bar stools or



Kenneth Chen

For One of Manhattan's Most Romantic Views...

Come to the Four Star,
Four Diamond Millenium Hilton.

Enjoy singular, sweeping views of Manhattan during a sumptuous cocktail reception in the Presidential Suite.

Dine and dance in the Soho Suite. Enjoy incomparable cuisine, impeccable service and the finest guest accommodations.

For a tour and more information, please call our Catering Department at (212) 312-2088.

Millenium Hilton
Next to the World Trade Center

55 Church Street,
New York, New York

"Longest Running Honky Tonk in New York"

Rodeo Bar & Grill

Real Tex Mex Food

·Home of the Rodeo 24oz. Steak $12.95·

·Live Music 7 NIGHTS A WEEK·

·NEVER A COVER·

·*Kitchen open until 2am.*·

375 3rd Ave. (Corner of 27th)

683-6500

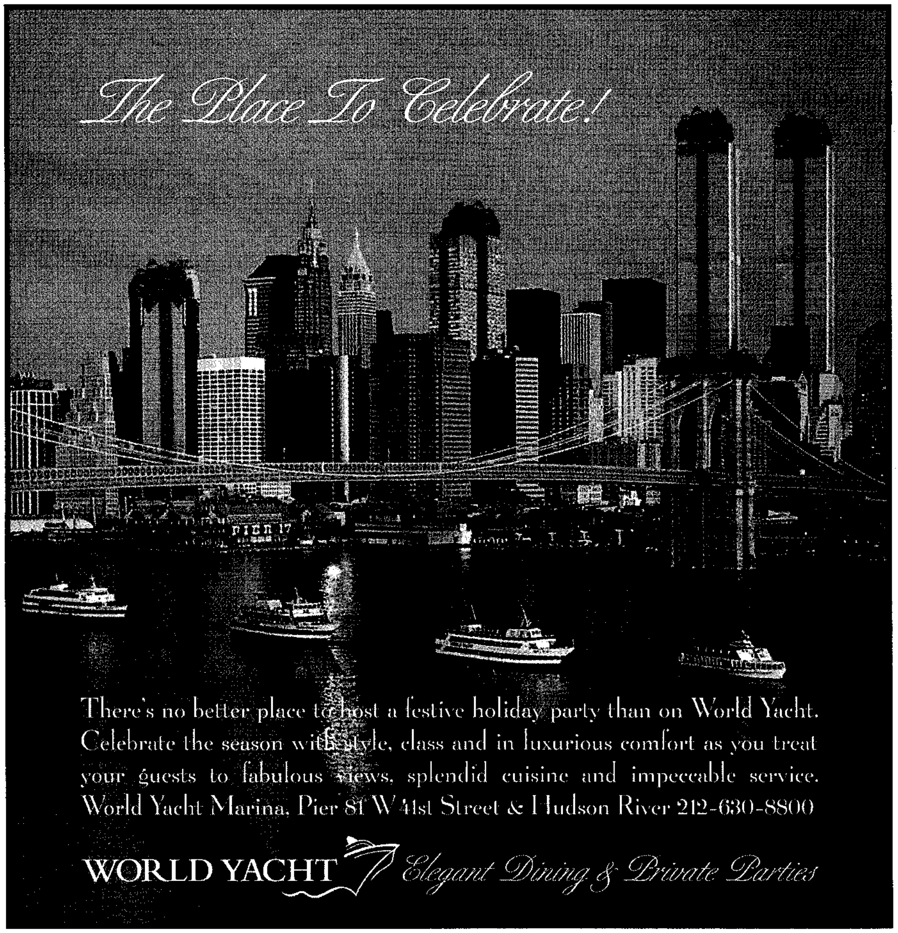
THE MOST SPECTACULAR SPACE
THE CHOICEST LOCATION
THE ULTIMATE AFFAIR

THE SOHO PARTY ROOM

at The SoHo Kitchen & Bar

103 GREENE STREET
NEW YORK, NY 10012
CONTACT THEA GOLDMAN
SPECIAL EVENTS DIRECTOR
212 797-7070 EXT. 20

(SPACE ACCOMMODATES 40 TO 150)



The Place To Celebrate!

There's no better place to host a festive holiday party than on World Yacht. Celebrate the season with style, class and in luxurious comfort as you treat your guests to fabulous views, splendid cuisine and impeccable service. World Yacht Marina, Pier 81 W 41st Street & Hudson River 212-630-8800

WORLD YACHT Elegant Dining & Private Parties

CAROLINES' CORPORATE EVENTS AND PRIVATE PARTIES ARE NOTHING TO LAUGH AT.

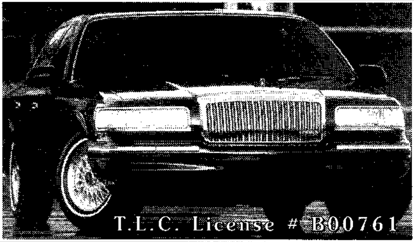
HOLIDAY PARTIES
CORPORATE EVENTS
COCKTAIL PARTIES
BAR/BAT MITZVAHS
DINNER/SHOW PACKAGES
MEETINGS

GROUPS FROM 10-1200

CALL ANDREW
212-956-0101 EXT. 206

CAROLINES
1626 BROADWAY, NEW YORK, NY

-Allstate-
Luxury Cars At Less Than Taxi Prices
PRIVATE CAR & LIMOUSINE SERVICES, INC.



Serving New York Tri-State Area
1-212-333-3333
OUT OF STATE TOLL FREE 1-800-453-4099

To:	Full Size Sedan	Station Wagon	Luxury Sedan	Mini Van	Van	Stretch Limo
La Guardia	$20	a$27	$27	$50	$60	$75
Kennedy	$30	$39	$39	$60	$75	$90
Newark	$32	$41	$41	$60	$75	$90
Hourly Rate	$20	$25	$25	$30	$40	$45

ALL HOURLY RATES APPLY IN MANHATTAN ONLY
(CALL FOR HOURLY RATES OUT OF MANHATTAN)
2 HOUR MINIMUM (MANHATTAN ONLY)
TALLS & GRATUITIES NOT INCLUDED
RATES SUBJECT TO CHANGE WITHOUT NOTICE

Reliable On Time Service • Experienced, Courteous Chauffeurs
Competitive Rates • Specializing in Out of Town Trips
24 Hour Radio Dispatched • Corporate Charge Accounts Welcomed
Fully Computerized • Amex Honored

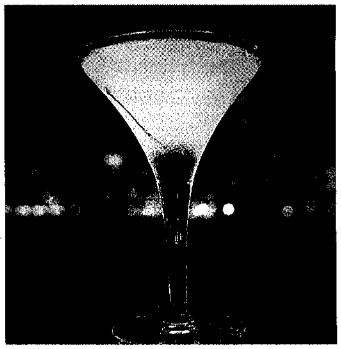
"...a prompt, friendly and competitively priced service, that doesn't discriminate against individual customers and has rates that often end up costing less than a taxi." New York Magazine, 4/17/95

lounge on plush velvet couches. Musical selections range from Motown to Madonna, and the 65 international selections on the wine list can be tasted in Divine Bar's exclusive "flights." "Served in two-and-a-half ounce glasses, flights are literally a series of wine samples," explains owner Shari Schneider, "that allow you to taste and compare a variety of wines" without overindulging yourself. Sampling is also encouraged from Divine Bar's extensive menu, featuring tapas, which means, Schneider explains, "small dish."

For an authentic Texas get-together, there's **Rodeo Bar** (375 Third Ave., 683-6500), New York's longest-running honky tonk. The wood paneled, Texas barn restaurant is filled with Texas memorabilia, including a full-sized Buffalo mounted on the wall. Its down home cooking features Southwestern, BBQ, and TexMex dishes, such as Tijuana Street Cart Tacos, Santa Fe Hand Rolls, and a 24. oz. Rodeo Steak.

he Rodeo side features a converted horse trailer as a bar, with line dancing music every night, and performances by such as Robert Gordan, Joan Osbourne, and Brian Setzer.

"We welcome folks from both sides of the Mason-Dixon line," says owner Mitch Pollak."


Kenneth Chen

drive safely

The last thing a party host wants to worry about is how her guests are going to get home after the last drink has been poured. The best way to ease your conscience is to hire a car service. ALLSTATE CAR AND LIMOUSINE (333-3333) is a regular at New York area corporate holiday parties. "When people leave a party, they're not going to want to take public transit home; they'll want to drive home at that late hour," explains Louis Gargiulo, ALLSTATE Limo's general manager. "But if they've been drinking, we don't want them to drive." Instead, All State can take people home in one of their 500 late model Lincoln Town Cars, specialty cars, station wagons, vans, mini-vans or stretch limousines. ALLSTATE will travel to most any location in the tri-state area, including the Hamptons and Atlantic City.

FPG International

FEATURING THE
BRAZILIAN RODIZIO
WITH MORE THAN
20 VARIETIES OF MEATS & SEA FOOD
SERVED TABLESIDE

salad and entree bar
with 50 dishes daily

Rio
de janeiro's

CHURRASCARIA
BRAZILIAN RESTAURANT
& BAR

127w. 43rd st.
ph. 212 575 0808

'OPEN 7 DAYS'

"BEST Bistro in New York"
New York Magazine Time Out NY
★★ The New York Times

Casually Elegant Ambiance
Enclosed Terrace Dining
Cozy Fireplace Setting

CHELSEA
BISTRO & BAR
It's Time to Celebrate!
"A Bientôt!"

358 West 23rd St. NYC
212.727.2026

IN THE PURE TRADITION OF THE 40'S
SWING AT THE SUPPER CLUB

Our Art-Deco Ballroom is ideal for business & social affairs, inviting 200 to 1000 people. The Supper Club features a 25 foot Gilt-Inlaid Ceiling, Theatrical Lighting, State-of-the-Art Audio/Visual System & Staging. These amenities, along with Superb Cuisine & Elegant Service will create a memorable event for your Sunday thru Thursday affair.
Contact our Catering Department 212 921-1940

THIS JOINT IS JUMPIN'
Every Friday & Saturday Dinner & Dancing til 4AM
A SPECTACULAR SWING REVUE
AND THE SUPPER CLUB BIG BAND

DINNER EVERY FRIDAY & SATURDAY
Served 5:30PM - 12:30AM - $20 Cover after 8PM
PRE THEATER 5:30-7:30, Prix Fixe $25 NO COVER

BROADWAY
THE SUPPER CLUB

LATE NIGHT SWING FOLLOWING THE BIG BAND EVERY FRIDAY & SATURDAY UNTIL 4AM!
212-921-1940
240 WEST 47TH STREET, NY BTWN B'WAY & 8TH AVE
NEW YORK'S MOST AUTHENTIC SUPPER CLUB

Private Lavish Parties

Weddings • Banquets • Events
With parties up to 400

TATOU

Please Call 212.753.1144
151 East 50th Street, New York City

NYC SHOP

YOUR SUPERMARKET AT HOME SHOPPING SERVICE

FREE DELIVERY AT SPECIAL LOW PRICES

San Pellegrino	12/25 oz.	$14.25*
San Pellegrino	12/33 oz.	$16.25*
Evian	12/33 oz.	$16.25
Evian	12/1.5 liter	$16.85
Poland Spr SC	24/24 oz.	$10.95
Poland Spring	12/1.5 liter	$11.95
Coke (reg/diet)	24/12 oz.	$8.00*
Coke (reg/diet)	6/2 liters	$7.80*
Pepsi (reg/diet)	24/12 oz.	$8.00*
Pepsi (reg/diet)	6/2 liters	$7.80*

Two (2) case minimum order on beverages. We reserve the right to limit quantities.
* Plus applicable 5¢ deposit.

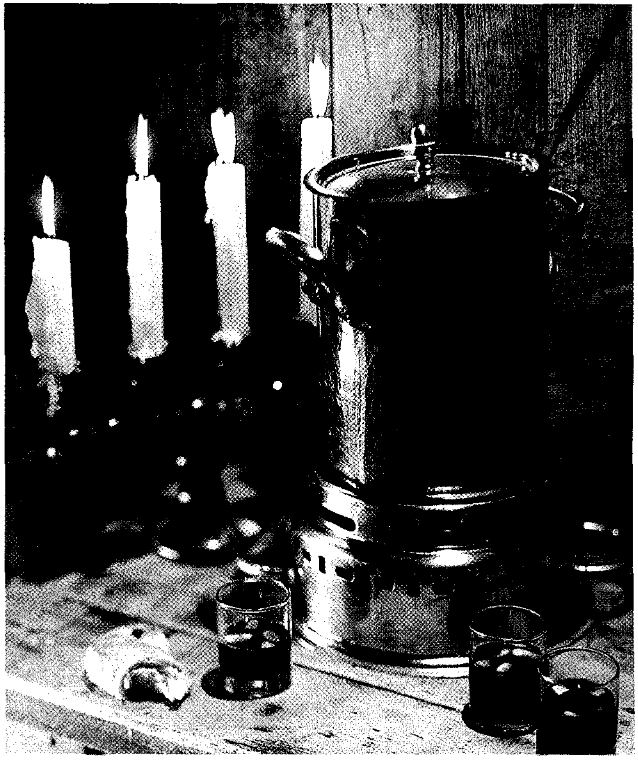
Bounty Quilted	12 pack	$12.49
Bounty	single roll	$1.09
Kleenex Dinner Napkins (color)	50 count	$1.39
Vanity Fair All Occasion Napkins	100 count	$1.49
Vanity Fair Dinner Napkins	40 count	$1.49
Glad Garbage Bags	30 count	$3.49
Hefty Tall Garbage Bags	36 count	$2.79
Charmin Big Squeeze	Reg 9 pk	$4.99

This offer expires on 12/31/98

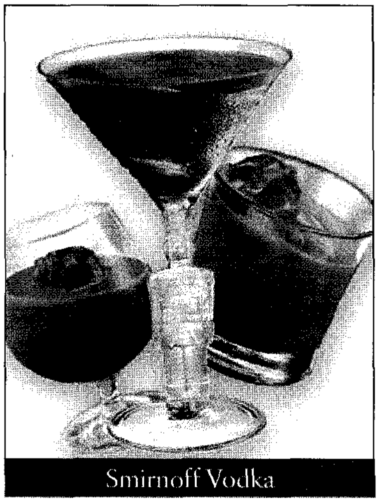
We also have a full line of cleaning and paper products, baby needs, pet food, health and beauty aids, and more.

To place an order or for a free catalog call
1-888-NYC-SHOP
(692-7467)
Fax: 718-416-0812
E-mail: nycshop@aol.com

spirits of the season


Kenneth Chen

Part of the holiday cheer we feel at celebrations in November and December comes from raising a glass and saying "Cheers" to good times and good friends. For a really good toast, you need a really good drink.


Smirnoff Vodka

Start with **Smirnoff Vodka**, always a perfect choice at the holidays, whether you're mixing Bloody Mary's at brunch or enjoying vodka tonics at 10 p.m. For large gatherings, Smirnoff mixes perfectly with juices, tonics, and festive holiday favorites, such as eggnog.

Smirnoff Vodka mixes pure, crisp, and clean in recipes for the best in holiday entertaining. For a special drink this holiday, why not try a Smirnoff Nutcracker Martini. Your guests will love Smirnoff's nutty rendition of the traditional martini.

Special Advertising Section

Smirnoff Nutcracker Martini
2 oz. Smirnoff Vodka
1/2 oz. almond liqueur
Serve in a martini glass.
Garnish with an almond

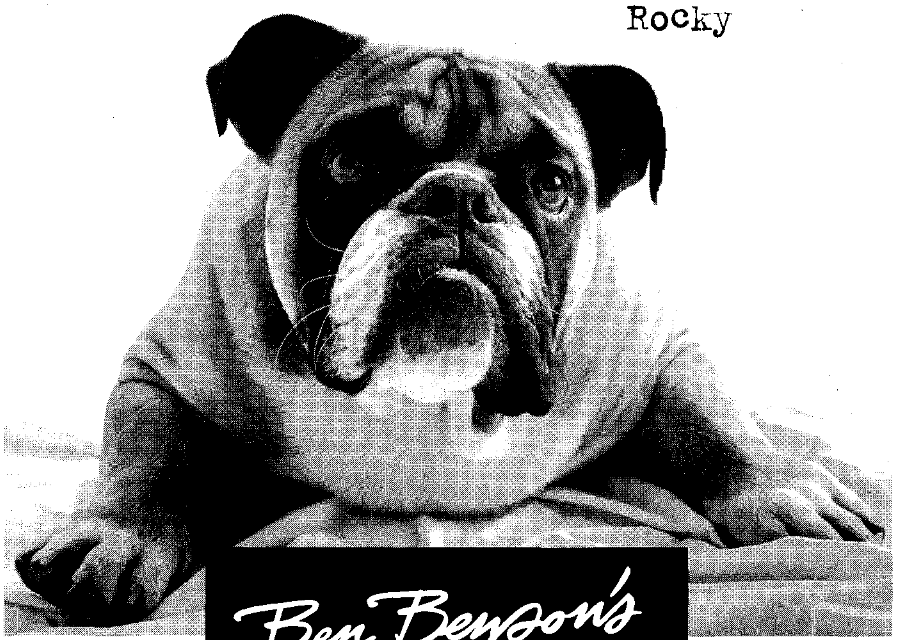
Please your palate during this festive season with a drink featuring **Baileys Original Irish Cream**. What party guest wouldn't love dessert with a cup of Baileys and Coffee? Simply add 1 1/2 ounces of Baileys to your favorite cup of coffee for a delicious and warm, after-dinner drink.

Here's another warm Baileys drink to chase away winter weather:

Baileys Irish Coffee
1 cup of coffee
pinch sugar, if desired
1 shot Baileys Irish Cream
whipped cream

Mix the coffee, sugar, and Baileys Irish Cream. Top with whipped cream and a dollop of cinnamon.

FPG International



Dear Mom and Dad,
Please order the T-bone steak again at Ben Benson's. I'll wait up for you.
Rocky

Ben Benson's
STEAK HOUSE

123 WEST 52ND STREET, NEW YORK (212) 581 8888
SEPARATE BAR ROOM TABLES FOR SMOKERS • FREE INDOOR PARKING 5PM TO MIDNIGHT

DO THE GALLERIES

But sooner or later, you've got to eat

When hunger hits, it's good to have a destination in mind...

Remember the taste:
Classic Italian Cuisine.
Remember the name:

Ecco!
The Italian Saloon
212-227-7074
124 Chambers Street
(Bet. Church & W. Broadway)

IN OUR VIEW,
EVERY EVENT IS SPECTACULAR.

Up here, over 50 breathtaking stories above Manhattan, we make sure your event is nothing less than spectacular. Our Penthouse levels offer an unmatched scenic and culinary experience you'll long remember. Call (212) 468-8777 for an appointment.

RR
RIHGA ROYAL HOTEL®
NEW YORK

151 West 54th Street, New York, NY 10019

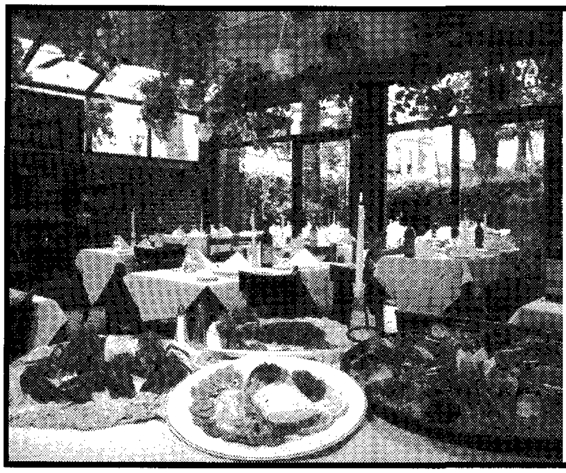
ONE GIFT PER FAMILY
MARS 2112

A RESTAURANT
LIGHT YEARS AHEAD
OF ITS TIME.

PLEASE PRESENT THIS AD FOR A
COMPLIMENTARY COLLECTORS GIFT
WITH THE PURCHASE OF ONE ENTREÉ

MARS 2112 OFFERS A PRIX FIXE THEATER MENU
CYBERSTREET INTERACTIVE GAME ROOM
PARTY PACKAGES AVAILABLE • CORNER OF 51ST AND BROADWAY
(212)582-2112 • WWW.MARS2112.COM

CORNER OF 51ST AND BROADWAY • WWW.MARS2112.COM



BROOKLYN'S FAVORITE PRIVATE PARTY

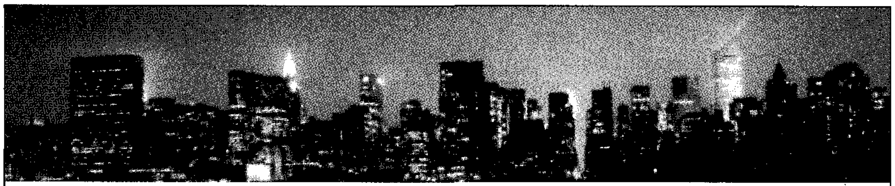
"We'll make your party a wonderful experience."

Outdoor Garden • Skylight Room
Romantic Fireplace • Parties to 120

CasaPepe

Spanish & Mexican Cuisine

114 Bay Ridge Ave. Brooklyn
(718) 833-8865



WATER'S EDGE

NEW YORK'S MOST ROMANTIC RESTAURANT
With Exquisite food, award winning service and an
unsurpassed panoramic view of the Manhattan Skyline.
5 minutes from Mid-Manhattan or take our
complimentary River Boat from the East 34th St. Pier.

Please call for Reservations (718) 482-0033 ⁓ The East River at 44th Drive, Long Island City, NY
**Banquet Rooms also available for up to 400 guests.*

Baileys Original Irish Cream

This year, why not enjoy your Baileys in a collectible cup? Baileys has teamed together with Oscar, Emmy, and Golden Globe winning actress Helen Hunt to create a commemorative celebrity cup featuring a whimsical face. Hunt has added her own wry sense of humor to the cup by painting the cup's smile silver and having one of the sparkling teal eyes winking at you. The cups final feminine touch is a painted-on string of pearls that rings the cup's base. These cups are available in twin-sets, with a 750 ml bottle of Baileys Irish Cream, at stores that sell Baileys. Or if you want

Argent
Vodka
Argent Ultra Premium Vodka

to order the twinset and give them in goodie bags to your guests, they can be had for $15.95 each by calling 1-800-891-5947. Proceeds of cup sales will benefit the Los Angeles Youth Network, a program for runaway and homeless youths.

Another superb spirit to serve at a holiday party is **Argent Ultra Premium Vodka**, which is four-column distilled with a three-step filtration process to precisely eliminate impurities. Serve Argent, an ultra-superior, clean, and smooth vodka, on the rocks, or in a perfect martini.

The irresistible taste of hazelnuts, infused with berries, makes **Frangelico** liqueur the perfect complement to coffee and dessert. Frangelico also makes an exotic ingredient for a twist on the classic martini.

Angel's Kiss Martini
1 part Frangelico liqueur
3 parts vodka

Combine all ingredients with ice in a tall glass. Strain into a martini glass. Garnish with lemon peel twist.

Frangelico

Divine Bar

WINE • BEER • TAPAS
BAR & CIGAR LOUNGE

60 wines by the glass or taste

Creative list of over 40 international beers

Delectable tapas menu paired perfectly with complimenting wines in a prix fixe

244 East 51st Street
(Between 2nd & 3rd Aves)
212.319.WINE

AND

Near The World Financial Center
at
55 Liberty St/corner Nassau St.
212.791.WINE

Who? presented
the special hot antipasto in champagne sauce for one...

Etienne (E.T.) did it.

CHEF

...to the customer who came to mark her unmarriage?

Serving the finest Italian cuisine.

Campagnola
A taste of the old country
1382 First Avenue (Bet. 73rd & 74th Sts.)
212-861-1102

piccolino

Enjoy fresh pasta & gourmet thin crust pizza in a country Italian setting.

Celebrate the Holidays or any special occasion with a private party in our delightful upstairs dining room.

8 East 36th St. (Fifth & Madison)
212.683.6444

BRUNCH
DINNER

New Sicilian Cuisine
in the Flatiron District

Garden Dining

Brunch
Saturday & Sunday

Home from the Hamptons
-Sunday Night Dinner

CAFFE Bondí
7 West 20th Street, NYC 212.691.8136

MOVIES **PETER RAINER**

Dyed for Your Sins

The colorful, moralistic 'Pleasantville' suggests that people actually took fifties black-and-white sitcoms like 'Father Knows Best' seriously. Only in Hollywood.

I love hues: William H. Macy and Joan Allen, in Gary Ross's time-traveling *Pleasantville*.

Photograph by Ralph Nelson/New Line.

IN **Pleasantville**, TWO NINETIES teenagers from a broken suburban home are magically zapped by a Yoda-like television repairman (Don Knotts) into the black-and-white world of a fifties *Father Knows Best*–ish television sitcom, also called *Pleasantville*, which has spawned a cult following on cable TV. David (Tobey Maguire), smart and socially awkward, knows every bit of trivia about the show. He's smitten by the fifties—and not even the actual fifties but a pasty, idealized version of them. His twin sister, Jennifer (Reese Witherspoon), is a frisky crumpet. She's hooked on the here and now; that's where the action is.

It was bad enough when the doomsayers were indicting *The Jerry Springer Show* for hollowing out our souls. Now we've got to worry about Nick at Nite. What David and Jennifer discover in moving about the town of Pleasantville is that the ideal is not so ideal after all. Their brave new world is inhabited by dimensionless dweebs. Their Pleasantville parents, George (William H. Macy) and Betty (Joan Allen), are like Ozzie and Harriet with extra treacle. The high-school basketball star, Skip (Paul Walker), is strictly golly-gee. Chattering lassies and Bryl Creemed boys swarm the screen.

It should all be nightmarish, but it isn't. Gary Ross, the screenwriter of *Dave* and (with Ann Spielberg) *Big*, making his directorial debut, isn't interested in doing a *Village of the Damned* number. The citizens of Pleasantville aren't hollow, exactly; they're more like empty vessels waiting to receive the light. Ross finds them poignant. Corseted by confectionary lives, they fumble toward freedom, and as they do, little smudges of color creep into their world. Some of these effects are quite lovely. Tears track down cheeks, leaving flesh tones in their glistening wake; flowers glow red and yellow in the pearly black-and-whiteness. For Ross, the goal is to get it all in color. That's his idea of a world viewed without blinders.

Which is not to say he's too starched for satire. He takes his share of potshots at these villagers. But his bent is one of messianic civic-mindedness—he's also dabbled in speechwriting for the Clinton administration—and he's on a mission here. He wants to do more than save souls. He wants to *invent* them. The un-people of Pleasantville learn that life is not always pleasant, and the realization humanizes them. Amen.

They learn that firemen exist to put out fires—not just to rescue treed cats. They experience a rain shower for the first time. They experience sex. They experience discrimination, too: The black-and-white townies heckle and pummel the "coloreds"—the people whose awakened emotions have literally turned them into living color—before the toughs, too, are transformed. The mayor (the late J. T. Walsh, in his last role) issues an official code of conduct that tries to turn back the clock. (Perry Como is in; Elvis on the jukebox is out.) Books, previously mere props filled with blank pages, are starting to fill up with words. We watch them heaped by angry demonstrators and torched. (Some of the titles: *Huckleberry Finn, The Catcher in the Rye*.)

Such ugliness, we are made to feel, is the price of freedom. But do we really need all this hoo-ha? Hauling in images of race brawls and book burnings collapses what might otherwise have been a frail, fragrant comedy about how our pop fantasies betray us. Yet even the theme of betrayal is suspect. Nobody—not even studio executives—actually mistakes *Father Knows Best* for the real world. Ross is subverting a pop ideal we never believed in anyway. Worse, he wants to be hailed as a truth-teller for his troubles. *Pleasantville* is a prime piece of showbiz sentimentalism: It says that life isn't like Hollywood, yet its frame of reference is almost entirely Hollywood pap—and white, middle-class pap at that. It flatters itself that the peachy-keen sitcoms we sat through as kids—or that our kids sit through in cable-

TV reruns—remain defining moments.

Ross wants us to break free from the deadening blandness of this communal upbringing. But his own imagination is often on the same mundane, fifties-sitcom plane. He doesn't bring anything into the mix that might truly jolt the agenda. We get no bulletins from the outside—no Korea, no HUAC, no nothing. The town's kids lap up Mark Twain all right, but we don't hear a thing about the outlawry of, say, Ginsberg or Kerouac or Mailer or Burroughs. The Elvis that we hear on the jukebox is doing "(Let Me Be Your) Teddy Bear"—Elvis at his coziest. Mr. Johnson (Jeff Daniels), the moonstruck soda jerk who pines to be an artist, has a yen for David's mom, Betty, and renders her nude. This is supposed to be shocking, taboo-busting, but his paint-by-the-numbers expressiveness is as cozy as "Teddy Bear." Even Jennifer, who heats up Skip with her grope-a-thons on Lovers' Lane, is chastened for our benefit. In the old movie tradition of bad-girls-gone-good, or sort of good, she ends up turning away from lust. Instead of coming out to play, she stays in her bedroom, claps on an unflattering pair of specs, and reads D. H. Lawrence. (Sublimation is all.)

There's a grandstanding Capra-esque moment near the end of the movie when David, who has seen the light, exhorts the townspeople to embrace what is happening to them and not be afraid. Recognize the sexy and the dangerous, he sermonizes: "All these things are within yourself." This child of TV has come full circle. No more reruns for him. From now on, it's all first-run.

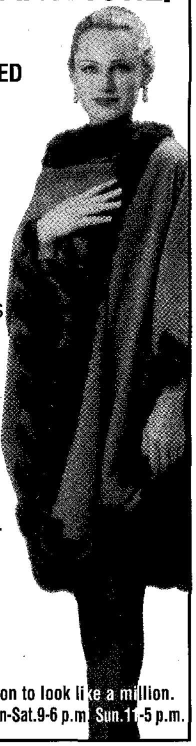
Is anybody likely to feel liberated watching this film? Ross wants change—just not too much. If he had followed the logic of his own conceit and allowed things to get *really* funky, Pleasantville might have turned into another Twin Peaks. David wants people to embrace within themselves the sexy and the dangerous, but the way Ross sets it up, there's no place for that sex and danger to thrive. The film pays lip service to emotional liberation without really allowing for its consequences. It's just a Norman Rockwell portrait with a somewhat racier palette. The actors, trying their damnedest to give their roles some lyricism, end up frozen on the canvas.

Pleasantville is the latest movie to thwack television for poisoning our marrow. After *The Truman Show*, everyone is probably sick of the whole discussion, but here we go again. What's up with all of this? It wasn't so long ago, after all, that Hollywood started churning out affectionate big-screen versions of old TV shows—everything from *The Addams Family* to *The Flintstones*. (The boomers running the studios are reliving their childhoods by fobbing off their favorite thumb-suckers on the rest of us.) Could *Pleasantville* and *The Truman Show* be Hollywood's make-nice response to the attacks leveled against it by politicos for befouling our minds with gratuitous sex and carnage? Publicly the moguls have groused, but privately there has been much wringing of hands. Don't forget: The flip side of Hollywood's arrant crassness is an arrant social consciousness. Bigger even than winning the Nobel Peace Prize is copping the Jean Hersholt Humanitarian Award on Oscar night. *Pleasantville* scores well on this playing field; it's positively *clogged* with social consciousness. It wants to make us better citizens by pulling us out of the fantasy machine.

And it does so by turning itself into a massive mea culpa. The film is an apology for the ways in which show business mesmerizes us with false hope. It's saying that if we are disappointed by life, we should look to the shows we grew up on and pay heed. It takes a real movie-colony mind-set to root the world and its problems in the boiler room of the dream factory. Still, Ross could be onto something: Maybe people soaked in pop culture are increasingly looking for an all-purpose pop-culture explanation for why everything has turned out so lousily. As explanations go, this sort of thing makes a superficial kind of sense, and it's more fun to play around with than Marxism or Freudianism or just about any other ism. Just think: You can watch *Ozzie and Harriet* reruns *and* bemoan the sick soul of America at the same time. Or you can take yourself to see *Pleasantville.*

In brief: TIMOTHY "SPEED" LEVITCH IS A shambling, homeless, scraggly-haired motormouth who conducts his own free-form New York City Gray Line bus tours. In the documentary **The Cruise**, directed by Bennett Miller, we get a full dose of Levitch's nutty spritzes. He can be amusing—as when telling tourists that "the Fulton Fish Market is more an odor than a landmark." He can be helpful: He points out the neighborhood where Dylan Thomas expired. (The bard's last words: "I just had my sixteenth martini.") Miller certainly found a "character" to build a movie around, but there's something Diane Arbus–y in the whole enterprise. Levitch, about whom we learn very little, is a whirling dervish in pain, and the camera's steady, unblinking gaze does him no favors. We don't feel closer to him at the end; we feel farther away. He describes New York as "a scintillating, streamlined mermaid who sings to me at night." We don't hear the song. ■

Peter Rainer's reviews are available at **newyorkmag.com.**



WE'RE NOT JUST MINK COATS ANYMORE.

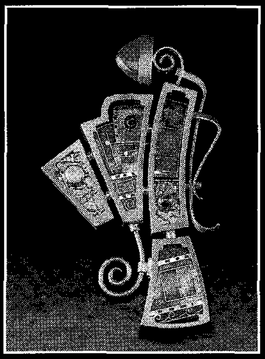
WRAP YOURSELF IN A FABULOUS FUR-TRIMMED CAPE OR COAT FOR LESS THAN YOU EVER IMAGINED.

A unique collection of fur-trimmed capes, luxurious fur-lined coats and the softest shearlings available anywhere.

This is the year to explore the incredible selections and values at THE RITZ, famous for furs for over 50 years.

Ritz FURS

You don't have to spend a million to look like a million.
107 West 57th St., 212-265-4559. Mon-Sat. 9-6 p.m. Sun. 11-5 p.m.



The Art of Craft.

New York's foremost display and sale of contemporary American crafts

OCT. 30, 31, NOV. 1

Friday 3 to 9, Saturday 10 to 6, Sunday 11 to 5

CRAFTS PARK AVENUE
Seventh Regiment Armory, Park Avenue & 66th St.

Artrider
800-649-0279
www.artrider.com

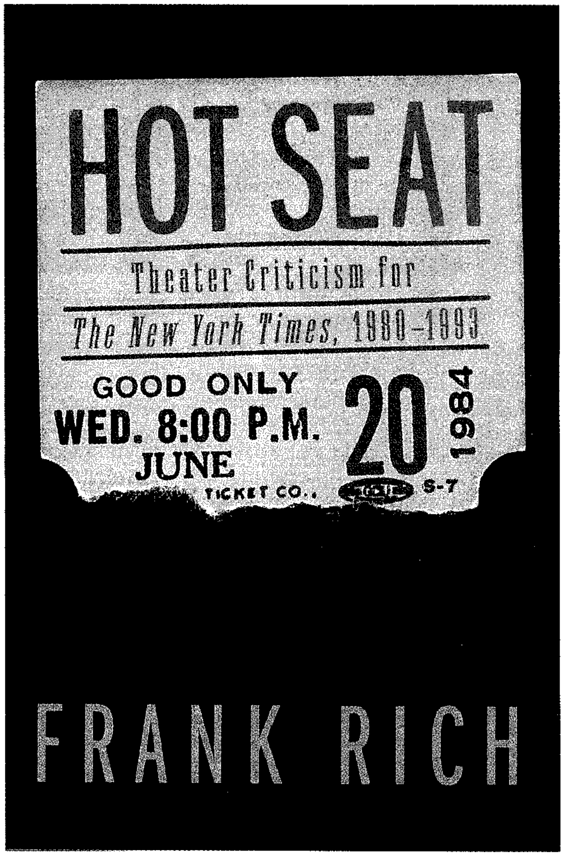
BOOKS WALTER KIRN

The Bomb Maker

A new collection of former 'Times' theater critic Frank Rich's work shows that he wasn't only a Broadway terrorist; he was also Broadway's prisoner.

Hot Seat
BY FRANK RICH
Random House; 1,050 pages; $39.95

CONSIDERING THE FATTINESS OF THE MEAT, IT didn't exactly take a strop-honed cleaver to make Frank Rich—for fourteen years the New York *Times'* chief drama critic—into the so-called Butcher of Broadway. When an object has the consistency of lard, one can cut through it with an ATM card, and plays such as *Carrie, Chess,* and *Starlight Express* weren't even lard but tubs of soft Parkay. For while Rich could be as edgy as any critic, he could also be kind and pliable, even downright charitable. What earned him the butcher title, it seems now (now that a thousand pages of his reviews have been collected in a book called *Hot Seat*), wasn't chiefly the sharpness of Rich's instruments but the bloated creatures that lumbered into his slaughterhouse.



The myth about Rich that reigned during his tenure as Walter Kerr's successor at the drama desk, home to the nuclear-powered "button" that can blow a production to smithereens or cover it in an electromagnetic shield—that he was some sort of critical Grim Reaper, drunk on his own monopolistic influence and fueled by an eggheady grudge against commercialism—just doesn't hold up when one examines the evidence. Indeed, Rich comes off as a softy at crucial points, as much of a sucker for brash extravaganzas as any bused-in retiree from Utica. Just consider *Cats.* The musical that even savvy fifth-graders can cite as the beginning of Broadway's decadence, and that Rich, too, pokes fun at in *Hot Seat's* afterword as "the apex of achievement in the 1980s," set his fountain pen squirting on opening night: "It believes in purely theatrical magic, and on that faith it unquestionably delivers . . ." Ditto *Les Miz,* which Rich observed could "yank an audience right of its seats." When Lloyd Webber's *Phantom* rolled around, Rich, who'd spotted a worrisome trend by then, was less impressed but not entirely dour. "Only a terminal prig," he asserted, could resist the musical's appeal.

In *Hot Seat,* it's clear Rich wasn't to blame for his viciousness: Broadway made him do it.

So much for Rich the knee-jerk sourpuss. The man could pick out a surefire crowd-pleaser before its set was even nailed together, and more often than not his predictions were accurate. Of course, there's a chicken-or-egg factor involved here, since Rich was in a unique position to render his prophecies self-fulfilling. Still, even medal-clad South American dictators know that loud speeches don't guarantee the tanks will roll, and Rich was not always effective in his advocacy. Few New Yorkers may remember Jules Feiffer's *Grown Ups,* but it's not for lack of trying on Rich's part. He not only gave the play a rave but followed up with a finger-wagging essay meant to bring new rear ends to empty seats. And when he effused about *A Lie of the Mind* by claiming that its author, Sam Shepard, "had emblazoned a man's timeless destiny like a star shower across a Western sky," the production's comet burned out anyway.

Besides being an awkward phrase that rings with all the solemn silliness of a Reagan State of the Union address, the "timeless destiny" line is a last line. Rich had a habit of wrapping up good reviews by shooting off Roman candles of gaudy nonsense whose impact was in their syntax, not their sense. *"Amadeus,"* he concluded early in his run, "may be a play inspired by music and death, but it fills the theater with that mocking, heavenly silence that is the overwhelming terror of life." Several years later, Rich celebrated a performance in a play called *Sight Unseen* with this bounteous fruit basket of metaphors: "This Ms. Hedwall achieves with a nakedness of spirit so incandescent that she adds a ray of hope to the otherwise angry brush strokes that dominate the canvas of *Sight Unseen."*

Rich's fetish for cosmic phenomenon, for assorted rays and orbs and moons (Trevor Nunn's *All's Well That Ends Well* is "peculiarly radiant as a lunar eclipse"), turns out to be the running joke of *Hot Seat.* It's a forgivable weak-

THIS SEASON, WRAP IT UP IN STYLE...OVER THE PHONE. CALL 1-800-888-8931 ext. 306*

Now you can welcome the holidays with irresistible style—and delightful convenience. Just pick up the phone today to put the distinctive pleasures of *New York Magazine* in the hands of your favorite friends and relatives. Fifty fascinating issues will deliver the glad tidings and year-round excitement of all of New York, for the special holiday price of only $29.50! To order your gift subscriptions, call 1-800-888-8931 ext. 306.

Steak-Frites . Gambling Cruise . Lobst
Romantic Restaurant . Eco-Friendly Exte
Boxing Gym . Gay Gospel Choir . Brazi
Auto-Glass Repair . Hot-Fudge Sundae
TOY STORE
BES
CUSTOM
NEW
BIRTHDAY
CURE
$2.95 • DECEMBER 2, 1996
NEW YORK
Holiday Gifts
BEST BETS
for everyone on your list, from naughty to nice.
By Corky Pollan
Only her nose knows: Rosie O'Donnell contemplates the season
CITY'S BOUNTY HUNTERS
JANUARY 5, 1998
YORK
EAT NOW
TAURANT GUIDE
21

50 ISSUES $29.50

(REGULAR ANNUAL COVER PRICE $156.60)

6XMB1

*This toll-free number is for orders only. For inquiries please call 1-800-678-0900.

Now That Spirituality Is Cool Here's Where To Get Some.

In today's high pressured world more and more people are realizing the importance of maintaining a healthy body, mind *and* spirit. And when it comes to a healthy spirit there's no better place than Marble Church.

Marble Collegiate Church
Where good things happen.

11:15 Service / Fifth Ave at 29th St./ www.marblechurch.org / 212-686-2770

*Do I look worried?
BREW'S
*I've planned my party at Brew's. It's easy and it's fun!

Classic New York Pub
Founded 1937

156 E. 34 St. NYC
212-889-3369

ness, though. The language of praise, as every reviewer learns, is impoverished compared with the language of cruelty. Like urban Eskimos, surrounded by mediocrity rather than snow, critics have hundreds of words for *bad* but only about six for *good,* which may be why Rich wrote better when he was offered the chance to pan a show. And heaven knows he had plenty of chances. Though he writes in his afterword of his misfortune at covering Broadway just as serious theater—and even amusing unserious theater—was going down the tubes, a critic could have worse problems. Rich is frank about having fun with flops. The floppiest of all was something called *Moose Murders,* a fabulously lousy musical set in an Adirondack camp that rates more citations than *King Lear* in *Hot Seat's* index.

But Rich's best one-liners and put-downs—and what else are critics finally remembered for?—don't come at the expense of lowbrow spectacles. He's toughest, and funniest, on lofty hogwash of the later Edward Albee variety, branding Albee's *The Man Who Had Three Arms* a "temper tantrum in two acts" that reminded him of "those *People* magazine cover stories in which movie stars grouse about how hard it is to escape grasping fans while shopping in Beverly Hills." Of Phillip Anglim's portrayal of Macbeth, he grouches, "His face is fixed in a blank, unchanging prose of mild nervousness, as if he feared he might be late for a train."

Rich's pet peeve about New York's cultural life was its crazed Anglophilia (seconded!), and he roasts the transplanted *84 Charing Cross Road* as "an evening of sedentary gentility" and "a play for those who get more pleasure out of owning handsome old books than reading them."

There's a danger in cramming so many old reviews into a heavyweight reference work. Pieces that were written on deadline, and designed for obsolescence a few days later, give up their author's tics and tricks when perused en masse. Reviewing, especially theater reviewing, is closer in spirit to bricklaying than to art; cast, set, script, and costumes must all be touched upon, leaving scant room for personality, most of it in the final paragraph. After a couple of hundred pages, Rich's clever-clever tag lines ("in *The Rink* it's only Ms. Rivera that spins;" "*Assassins* will have to fire with sharper aim . . . if it is to shoot to kill") evoke a computerized epigram generator. And though his tone is mostly conversational, he goes multisyllabic when making serious points, tossing in *incandescent* like a sound effect. Still, the book's readable, smart, and worthwhile, a diary of cultural decline. Even if it doesn't glow like the belt of Orion above a distant sea on a moonless dark night of the soul. ■

Walter Kirn's 1997–98 reviews are available at **newyorkmag.com**.

THEATER **JOHN SIMON**

Death Prattle

'Killer Joe,' about mostly inept murderers, will bore you to death; 'Duet! A Romantic Fable' is a batrachian tidbit (for those who like froggy tidbits).

POOR PLAYS ARE UNFORTUNATELY THE STAPLE OF our theater and **Killer Joe** is as poor as they come. But it is also something worse than that: obnoxious. Written by Tracy Letts, an actor (always a danger sign), it revels in the stupidity or brutishness of four of its characters and the calculating evil of the fifth. Among them, they commit or cause to be committed five murders (including matricide and uxoricide) for money that only one of them desperately needs. Yet we are to laugh all the way at either the dumbness or the nastiness, and view the entire thing as a hoot.

It certainly deserves to be hooted, rather than applauded and cheered as it was when I attended, proving that audiences can be as derailed as playwrights. This is a trailer-trash play, a genre of which we've had a fair number, but sprinkled with some Sam Shepard for ostensible cachet, as if much of Shepard weren't a lost cause, too.

In a twinkling, the Smith family in their trailer on the outskirts of Dallas decide to have father Ansel's ex-wife, Adele, now living with one Rex, offed for her $50,000 insurance, for which purpose son Chris has enlisted Killer Joe Cooper, a police detective specializing in such jobs. His fee is 25 grand; the rest, divided among drug-pushing Chris; his younger sister, the sleepwalking Dottie who dreams of modeling; old man Ansel; and his considerably younger second wife, Sharla, would leave them a measly $6,250 each.

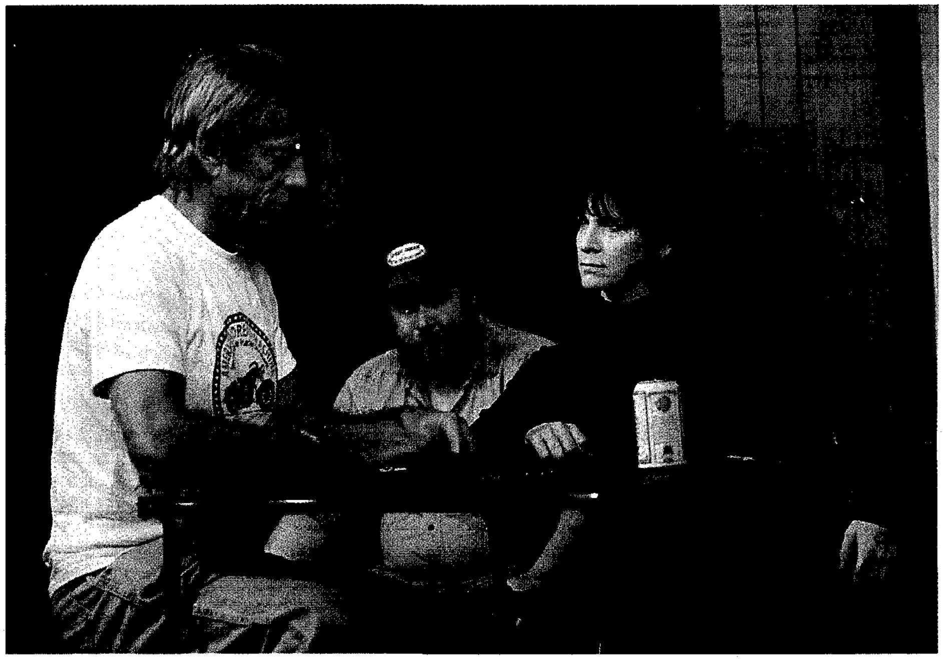
It is not clear what sins merited Adele's expendability, but the deal is off when Joe demands payment up front. But then, having met the 20-year-old virgin Dottie, he proposes a "retainer," which means staying on as the strangely abstracted girl's lover. I will spare you the lurid developments, but will mention that the play has more loose ends and inconsistencies than you can count without an abacus, and that its crude sexuality, coarse humor, and sensationalistic violence form an unholy ménage à trois. An occasional line does hit home, e.g., "A normal person is just someone you don't know real well." More often, though, we get things like Ansel's comment on Sharla's spraying perfume on her crotch, "When you've done fumigating the Gates of Hell . . ."

On George Xenos's aptly observed set, and under Wilson Milam's suitably trashy direction, Amanda Plummer (Sharla) is acutely believable, and Sarah Paulson (Dottie) manages even to be touching in places. Mike Shannon (Chris) goes heavy on the mutter and mumble, and Marc A. Nelson (Ansel) is rather colorless. Scott Glenn is a properly sinister Joe, but would the character be quite that smooth, sophisticated, and laid-back?

What amazes me is that *Killer Joe* has scored in both Edinburgh and London, and been translated into seven languages. Does this betoken widespread stultification, or is it that Europeans gloat with schadenfreude each time America is presented as thoroughly abysmal?

THE ADOBE THEATER COMPANY PRODUCTION OF **Duet! A Romantic Fable** elicited a rave from the *Times*, on the strength of which it reopened in the somewhat less constricting quarters of the Actors' Playhouse. As is so often the case, the reviewer had some qualms the second time round, but still bestowed liberal praise. This is the type of sophomoric caper where the co-authors, co-directors, and co-stars, Gregory Jackson and Erin Quinn Purcell, blatantly enjoy themselves more than the discriminating spectators—of whom, to be sure, there was scant evidence among the guffawers and whoopers who seem to be specially bred for such shows. This 75-minute mishmash—the *mish* being the evocation of a third-rate nightclub, the *mash* a love story between Mike, one of its inept performers, and Marcia, one of its most desperate habitués. There is also Marcia's catatonic father, her lecherous mother (played by a man), and Mike's ghostly double. Also a tree stump. Mike has a passion for eating roadkill whenever it is frogs. I recommend *Duet!* to (a) men who relish eating dead frogs

(continued on page 174)



Bad company: Scott Glenn, Marc A. Nelson, and Amanda Plummer in *Killer Joe*.

Photograph by Carol Rosegg.

ART **MARK STEVENS**

Abstract Exhibitionism

In two grand French-accented shows at the uptown and the downtown Guggenheim, it's what's underneath that counts.

THE INTERPRETING CLASSES OFTEN TREAT AN artist's stated intention as superficial, irrelevant, or misleading—and instead probe for some deeper "subtext" in the art. The interpreters, it seems to me, deserve the same scrutiny. The two exhibitions that recently opened at the Guggenheim—"Rendezvous" at its uptown space and "Premises" at its downtown venue—have impressive official meanings, but their subtexts are just as interesting as their interpretive finery. Beneath the surface of these shows lie some fundamental truths about how we treat art today. Here, you can find the animating passions of contemporary culture.

"Rendezvous" is a grand survey of modern art from the turn of the century until 1970, a massive exhibition of about 350 paintings, sculptures, and drawings by more than 150 of the era's best-known artists. Made possible by the closing for two years of the Centre Georges Pompidou in Paris, which is being renovated, the show unites the permanent collections of the Guggenheim and the Centre Pompidou. New York now has *two* encyclopedic surveys of modernism on view. (The Museum of Modern Art's permanent collection, of course, is the other.) Since there are no other collections of this depth in the world, the riches now on display in the city are unprecedented. "Rendezvous" includes many "shows within the show" that reflect the particular strengths of the two institutions, such as superb small exhibits on "Surrealism and Dada" and "Miró and Calder" in the Tower galleries. Various related movements in France and the United States can be compared—French Nouveau Réalisme, for example, and American Pop Art—and a number of French artists who are poorly represented in this country are highlighted, among them Yves Klein and François Morellet.

According to the organizers, "Rendezvous" has two overarching themes. First, it embodies André Malraux's idea of "musée imaginaire," or the museum without walls. The French writer suggested that the modern world makes possible the kind of fluid juxtapositions among works of art—through travel and photography—that were impossible in the past, when images tended to be fixed in time and place. Second, "Rendezvous" compares the history of collecting at the two museums. But these themes are really just pleasant posturing, a reach for a high-sounding framework. Most significant modern loan shows reflect Malraux's ideas, which in any case refer to much more than museum practice; Malraux was describing the way art inhabits the modern mind. And the formation of a collection is almost invariably a dull hanger for a show. We care about "Rendezvous" for a simpler reason: It is a spectacular pile of important art. Think of the Guggenheim this fall as a great cookie jar.

From "Premises," Jean-Luc Vilmouth's *Bar Séduire (Seduction Bar).*

Photograph courtesy of the Guggenheim Museum.

"Premises: Invested Spaces in Visual Arts, Architecture, and Design From France, 1958–1998" plays upon the two meanings of the word *premise.* On the one hand, the show presents a series of shaped environments and installations; on the other, it surveys the ideas that underlie postwar art and architecture in France. Some of the installations on the three floors of the museum create startling, unforgettable spaces that you may walk around in. Jean-Pierre Raynaud's *Espace Zero,* for example, is a giant hallway made of white tile. It is reminiscent of a prison that's as clean as a bathroom. It not only parodies the art world—where "the white cube" and "the grid" have often tyrannized taste—but evokes the ideological terrors of puritanical and totalitarian movements that seek to cleanse the mind. In *Bar Seduire,* Jean-Luc Vilmouth created a kind of techno pickup bar where you may sit down across from TV sets containing video clips of various men and women (of various sexual leanings) who behave flirtatiously. They are more interesting than most bar pickups, but don't try to take them home.

The curators for "Premises" have constructed an elaborate intellectual framework for their show, dividing it into interrelated sections and subsets that compare the different conceptions of space that have inspired French artists. One section, for example, is called "Sites of Memory" and contains private, often autobiographical work; another is called "Elevating the Conditions of Living" and displays some work by socially inspired architects who seek "a utopia of the real" and often reject postmodernism. Throughout the show, there are numerous densely written wall panels that attempt to explain what is going on. In short, this exhibit asks to be read.

Which is one of its essential, unstated meanings. "Premises" smacks of the schoolroom: Art exists, you might suppose, to provide work for professors. In "Premises," you cannot escape the prominent wall panels; indeed, you are lost without the words. Each artist seems to come with his or her own critical shadow, interpreting, explicating, and assigning meanings. The words themselves, while insightful, also have the arid, grandiose tone peculiar to our academy; we read of "narratives," "critiques," "mnemonic space." Oddly enough, the actual experience of the show is disorienting. The light is dim, the boundaries fluid. Slide projectors blink and click; various noises—Haydn coming from one installation, the sound of a vomiting man from another—create a cacophony. The exhibit promises clarity but yields the modern Babel.

"Rendezvous" doesn't have the intellectual ambition of "Premises," but it also glorifies schoolish attitudes. Here, each work of art becomes a slide in a survey course called, in effect, Modern Art 101. The bays on the Guggenheim's ramp encourage this perspective. The famous artists and movements flash by; nothing is presented in much depth; viewers rarely stop walking to look closely. (The art looks hurried.) These are icons, not paintings. Many of the interesting juxtapositions between French and American artists—Franz Kline and Pierre Soulages, for example—are reminiscent of those "compare and contrast" questions on examinations.

But neither of these exhibits is dull, despite their academic air. That's because they bring spectacle to the schoolroom. Art becomes the occasion for lavish, outsize effects. Each show is enormous not only in sheer size but in mental scale. The Guggenheim has already done "Africa" and "China"; it's hardly surprising that it would present "Twentieth Century Modernism." In keeping with the requirements of spectacle, there is always something new beckoning just around the bend. The scale is exhausting, so every instant must have a jolt. Moments of stillness are rare.

Both shows also convey something that is difficult to describe but is characteristic of contemporary culture—a loss of body. The shows are abstract and evanescent in the sensations they leave behind; they rely upon that momentary effect rather than upon a weightier experience. "Premises" rightly makes the work of Yves Klein its starting point, for it was Klein who prompted French art in the late fifties to erupt out of the locked frame of painting into the sphere of public performance and mental razzle-dazzle. Klein was very interested in "the void" and in the space beyond the physical limits of painting—in what he called the architecture of air. In his most spectacular work, he used a woman as a paintbrush, leaving the blue imprint of her actual form on the surface—a kind of ghostly good-bye to the depicted body.

Together, the two shows mark the drift of art in our century away from painting. They don't intend to, but they do so nonetheless. They demonstrate where power lies. The academy now dominates the presentation of art; in fact, many contemporary artists look to the academy as an authority and patron and, consciously or not, celebrate its theoretical proclivities. That was not true when Klein was working, but today artists learn to be artists in classrooms as well as studios. The joining of the schoolroom and the spectacle, the seminar and the street, has created a new mainstream—a fresh form of conventional art. Like it or not, the Guggenheim suggests the way we are now. Art is becoming a French café (and life a Starbucks), where you can flirt, play, show off, and discuss thought for thought's sake. ■

Mark Stevens's 1997–98 reviews are available at **newyorkmag.com**.

GRAND TICINO
RISTORANTE
Celebrates Summer!
ITALIAN-SWISS CUISINE
228 THOMPSON STREET
212.777.5922 FAX 212.529.6892
GREENWICH VILLAGE, NYC
Est. 1919

"...one of the three best seafood restaurants in America..."
John Mariani
The Sea Grill
Rockefeller Plaza, Lower Concourse, 332-7610

For Reservations:
212-246-6773
212-246-6788
863 Ninth Avenue
Corner of 56th St
Fax: 212-977-3857
Bello
Northern Italian Cuisine
Free Parking for
Dinner Customers from 5 pm
ZAGAT 98

Dinner for two under $20!
Includes Main Course and Dessert
Monday – Friday, 5 pm to 9 pm
CUCINA & CO.
MetLife Bldg. • 200 Park Ave. • Concourse Level
682-2700

Upscale
Mediterranean
Seafood
estiatorio Milos
125 West 55th Street tel: 212. 245.7400

Authentic pizza?
GO TO NAPLES!
Enjoy pastas, seafood
and Neapolitan wood-oven pizzas.
MetLife Building on East 45th St.
Mon to Fri, 7:30am to 10pm
972-7001
NAPLES 45

"T-Bone...is first rate.
And the Prime Rib...is superlative."
- Gael Greene
American Festival Cafe
Rockefeller Plaza, W 50th Street
Lower Concourse Level 332-7620

CLASSICAL MUSIC PETER G. DAVIS

Dynamic Duo

Few instrumental pairings generate as much anticipatory electricity as pianist Martha Argerich and cellist Mischa Maisky—none of it, as it happens, misplaced.

Rediscovered passion: Maisky (left) and Argerich at Carnegie Hall.

THE MUSIC WORLD IS AMPLY SUPPLIED WITH notable pianists, but only **Martha Argerich** seems to drive audiences wild in the way old-time keyboard wizards like Vladimir Horowitz once did. As of this writing, Argerich has a date to perform a Chopin concerto with the Montreal Symphony in Carnegie Hall, and everyone waits in hope—a famous canceler, she is apt to disappear from view for seasons at a time, an irritation that only adds luster to her legend. Argerich fans usually count on hearing her when she teams up to play chamber music with such favorite colleagues as Gidon Kremer, Stephen Kovacevich, or Mstislav Rostropovich, musicians with temperaments as fiery as hers and just as apt to make their own rules. One of the pianist's most frequent partners of late has been the cellist **Mischa Maisky**, and the pair recently gave a duo recital in Carnegie Hall that all but burned the place down. Needless to say, joy was unrestrained; encores alone made up a third of the program.

There are many excellent pianists who specialize in working with star instrumentalists, but I wonder if any mere accompanist could have joined forces with Maisky and created the sort of excitement that any two big musical personalities inevitably do when they collaborate. The formal program consisted of sonatas by Beethoven (Op. 5, No. 2), Debussy, and Franck, along with Schumann's Adagio and Allegro, Op. 70, music that invites —nay, demands—equal partnership. And that is what we got here, from a pair of brilliant virtuosos who clearly relish challenging each other and testing their musical friendship to the limits.

At first, in the Beethoven, it may have seemed that the energy level was too high, the rhythmic tension too exaggerated, the articulation of dynamics and expressive devices too italicized, the whole approach too wildly confrontational. Then again, it could be that it took a bit of adjusting to accept a performance style so highly spiced. By the time they reached Franck's Sonata, though, any resistance I might have had totally vanished. Maisky rediscovered the music's passion and poetry as if he were composing the piece himself, while Argerich, who also plays the daylights out of this score in its versions for violin and flute, reminded us of how the Sonata's free-wheeling emotionalism is rooted in structures of formal clarity and cunning intellectual manipulation. The whole concert, in fact, was a renewal—which, considering the timelessness of the music, is precisely as it should be.

THAT IT'S A CASE OF PREMATURE EXPOSURE IS ABOUT ALL I can say for **Hindenburg**, the latest "documentary video opera" by composer Steve Reich and his video-artist wife, Beryl Korot. Lasting less than half an hour when recently seen at the Brooklyn Academy of Music, this film-with-music forms Act One of *Three Tales,* a projected triptych dealing with key twentieth-century technological developments that have, in Reich's view, profound implications for us all. Part two, *Bikini,* will be concerned with postwar atom-bomb tests, and part three, *Dolly,* plans to examine the latest experiments in genetics and cloning. The entire evening-length show is due to be unveiled at the Vienna Festival in 2001 and, no doubt, soon afterward at BAM, where it will perhaps come together with more coherence. Seen on its own, *Hindenburg* is simply too fragmentary and uneventful to add up to anything other than, at best, a mildly interesting work-in-progress.

Korot's video presents the predictable sight-and-sound images of the famous German dirigible that went up in flames on May 6, 1937, accompanied by newspaper headlines and radio reports announcing the catastrophe. There are also newsreel shots of the doomed aircraft's namesake, General von Hindenburg, along with marching Nazi troops, hammering factory workers, and a cameo appearance by Hitler. Something bad

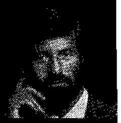
Photograph by Steve J. Sherman.

is clearly in the air, but the vague home-movie hints assembled here are simply too abrupt and elliptical to make any clear statement of what it may all mean. Nor does Reich's scrappy music add much—the composer's characteristic techniques of rhythmic phasing, repeated sonic loops, and plays on speech patterns sound increasingly short-breathed and fatigued. *Music for 18 Musicians* preceded *Hindenburg,* and by comparison that impressive hour-long score from 1976 is beginning to sound more and more like this first-generation minimalist's finest hour.

THE CITY OPERA HAS REIMAGINED Humperdinck's **Hansel and Gretel** as a fairy tale of old New York circa 1893—the children and their parents are poor German immigrants living in a tenement on the Lower East Side—and amazingly enough it works. The kids, inevitably, get lost in Central Park one snowy day, fall asleep, and dream the American Dream, in this case a fantasy sequence full of rich little boys and girls with protective families. They wake up the next morning to be tempted by a miniature Upper East Side gingerbread mansion, and are later whisked off to the real thing by a ditsy high-society Witch whom they outwit in the usual way. The production, directed by James Robinson and designed by John Conklin with costumes by Anna Oliver, is pulled off with wit and imagination, but also with full respect for the inherent sweetness and humanity of the story as characterized by the music. Yes, I know, the original Grimm tale is pretty gruesome, but Humperdinck was no Alban Berg, and he didn't see it that way at all.

Charm is not a word I ordinarily associate with a Conklin set, but there is plenty of that here in a turn-of-the-century New York City portrayed with affection and a keen eye for poetic detail. The stage action under Robinson's care blends humor, whimsy, and serious business in just the right proportions; and how clever to have Cori Ellison's deftly rhymed English singing translation lapse back into the original German text whenever a traditional folk song and/or dance from the Old Country crops up. Casts will alternate, and the one I drew was choice: Sari Gruber and Theodora Hanslowe as a pair of adorably mischievous and vocally appealing moppets, Joanna Johnston and Victor Benedetti as their sorely beset parents, and lovely cameos from Yunah Lee as the Dew Fairy and David Walker as a countertenor Sandman, another inspired innovation. Best of all there was Linda Roark-Strummer's daft Witch, a Park Avenue matron more in need of psychiatric help than fiery punishment. ▬

Peter G. Davis's 1997–98 reviews are available at **newyorkmag.com**.



Hair cut and Styling

Hair stylist : Gary Evans

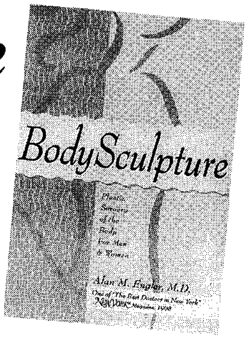
The j.f. lazartigue top hair stylists invite you to the Hair Treatment and Styling Center for a 50% off hair cut with styling. This offer is for first time customers only and valid until November 30, 1998. Please call (212) 288 2250 to schedule an appointment.

- Complementary Hair & Scalp analysis
- Hair & Scalp Treatment
- Color/Highlights
- Straightening
- Hair Cut/Styling

j.f. lazartigue

764 Madison Avenue New York

www.jflazartigue.com



BodySculpture

Alan M. Engler, M.D.

- ✦ Board-Certified, New York Plastic Surgeon
- ✦ Author of "The Slim Book of Liposuction"
- ✦ One of the "Best Doctors in New York" —*New York Magazine*, 1998
- ✦ Please visit www.bodysculpture.com

Plastic Surgery of the Body for Men & Women (1998)

301 pages,
123 photos,
10 illustrations,
ISBN: 0-9663827-3-0

$14.95 at bookstores, amazon.com, barnesandnoble.com or call (800) 247-6553

JOHN LEONARD

Against the Law

Struggling to stay fresh, prime time's once-great cop shows—notably 'NYPD Blue' and 'Law & Order'—are spinning deeper and deeper into a rut of intolerance.

IF YOU SAW THE SEASON OPENER OF **NYPD Blue**, YOU already know that Bobby Simone looks dreadful and you are meant to suspect that more is involved than his painful visit to the dentist followed almost immediately by a street slashing. You are doubtless also aware that Jimmy Smits, who has played this part of precinct dreamboat ever since David Caruso's Shane-like vanishing act, will soon be moving on—after which we are promised Rick Schroder, about whom there is reason to be ambivalent. (Where will he park his *Lonesome Dovey* horse?) But those of us on the receiving end of preview cassettes have been beseeched by the network not to spoil the suspense with any discussion of the Simone storyline, as if it were *The Crying Game*. So I'll tiptoe around this week's fraught episode, "Cop in a Bottle" (Tuesday, October 27; 10 to 11 P.M; ABC), in order to stamp my foot at the bigger picture.

Blue laws: The latest cast of *NYPD Blue* includes Rick Schroder (center).

Photograph by Frank W. Ockenfels 3/ABC.

A cop is drinking, on and off the job and maybe in his sleep. He kills a man in the middle of a robbery, and though it seems a righteous shooting, he can't remember how he happened to be there or what exactly happened. This time, the cop's not Sipowicz (Dennis Franz). But Andy, of course, has been there, and so his attitude is equally disgusted (he could be looking into his own mirror) and custodial (the blue brotherhood protects its own against the brass, the suits, and the civilian simpletons). If, in the course of checking out the cop's fractured story, Andy will have to shout a lot, hassle a hooker, beat a suspect about the head, and pull a bandage off a bullet wound to coerce a little cooperation, so be it. He is, as he explains Tuesday night, both "a stand-up guy" and "frequently a pain in the balls." And like the rest of us, he's worried about Bobby.

We—and this includes Steven Bochco, who lives and breathes cop shows the way the Greek poets lived and breathed vehement dithyrambs; they are the normal respiration of his cultural intelligence—ought to be worried about something else. It's been a truism ever since Todd Gitlin published *Inside Prime Time* in 1983 that Bochco's *Hill Street Blues* was the first "postliberal" TV *policier*. On those mean streets, where even characters we cared about had the habit of dying, the city no longer seemed to work; nor did the justice system, nor what Gitlin called "the middle-class therapeutic ethos." At the contested site of this social meltdown, the best the stoic Furillo could hope for was "negotiated truces." Even Henry Goldblume started packing a gun.

Now look how far we've come. As if a despairing conscience had been laundered in the cynical rinse of *L.A. Law*, what came out the other end of this agonizing reappraisal may have been terrific television, but it's also impotent rage. As the nineties cop show sees it, the big picture is chaos theory. In the brute face of urban pathologies grown increasingly random and brainless, and the depraved indifference of gang-bangers, drug cartels, terrorists, and serial killers, peace of mind is a losing cause and so is a civil society. All that stands between the solid citizen and the savage tribes is this thin blue line, this secret society. We rely on cops to die for us, and—besieged in their bunker not only by pathogens but by pettifogging lawyers, casuistic judges, grandstanding pols, glory-hound Feds, vampire media, knee-jerk civil libertarians, and other semi-pro tear ducts—they can't count on anyone except their own.

Thus: a holy war on crime that takes no prisoners; the warrantless search and street-side shakedown; the wiretap and RICO prosecution; the abuse of plea bargains and immunity waivers; an impatience with Miranda and a contempt for every other nicety that is supposed to distinguish our legal system from, say, Myanmar's. Sam

Waterston as Jack McCoy on **Law & Order** will do anything to win a case, and even when he loses, it's because defense attorneys like Elaine Stritch or Eric Bogosian beat him on a pusillanimous technicality. But worst of all in this rush to judgment is *NYPD Blue.* Night after Tuesday night, sometimes Simone, recently Martinez, even Medavoy, and always Sipowicz will trample on the weedy rights of suspects, smack a snitch upside his plug-ugly, coerce a confession from an uppity perp, and use the badge to open cans of worms.

Last week, in an hour otherwise devoted to the torture and murder of a schoolteacher—intended to remind us of the Levin case—while Russell (Kim Delaney) and Kirkendall (Andrea Thompson) kept an eyeball peeled for nosy public defenders, assistant D.A. Costas (a Sharon Lawrence who gets more glamorous every season despite being married to Sipowicz) sweet-talked a confession out of a dim-bulb rapist as if she were his friendly sex therapist. Of course, he was guilty. But so are they all, by cop definition. A suspect brought to the station house on *NYPD Blue* is always guilty; if he weren't guilty, he wouldn't be in jail. This is the police-state-of-mind.

Which is why my wife won't watch the program anymore. She teaches history and comparative political systems. I have explained to her that her knee is always jerking because her heart bleeds too much. But there used to be defense attorneys on television, from Raymond Burr to E. G. Marshall, and private eyes, from saintly Marlowe to soft-boiled Rockford, who presumed us to be not guilty until somebody proved it. Now there is only *The Practice,* where they hate themselves for defending sleazeballs, and Buddy Faro, who would really rather be Dean Martin. Maybe one reason why so many of us watch hospital shows is that the sick, by medical definition, are all of them innocent—unless, of course, they don't have health insurance.

PERHAPS IT'S DELIBERATE, AND NOT JUST ODD, but Sunday-night movies on CBS have been such a ratings success because they are almost always feel-good. Not so **Logan's War: Bound by Honor** (Sunday, November 1; 9 to 11 P.M.; CBS), unless what makes you feel good is a little boy watching his district-attorney father ("Sometimes in life a man has to do the right thing even if it's dangerous") and the rest of his family get murdered by Chicago mobsters; being whisked away to the New Mexico desert to be trained by Chuck Norris in the martial arts; turning himself in the U.S. military into a crewcut killing machine; and returning to Chicago to wreak vengeance without the permission of the FBI. Aside from a hokey nod to the paranormal—Eddie Cibrian as Logan is blessed with a "proximity sense" that warns him in traffic-light colors of approaching danger—about all that distinguishes *Bound by Honor* from routine chopsocky is a better-than-usual cast that includes Joe Spano (*Hill Street Blues*) as the FBI, Jeff Kober (*China Beach*) as the mob, and James Gammon (*Nash Bridges*) as the foreman on the Norris ranch. Since at the end of these two hours vigilante Logan is obviously intent on righting wrongs everywhere else in the world, the FBI will have to track him down, which means a *Fugitive*-type series is in the works, even if Cibrian can't quite manage the Zen of Petrified Acting in which Norris is a black-and-blue belt.

But why mess with a winning formula on Sunday nights? Perhaps because on this particular Sunday night, ABC has feel-good counterprogrammed with the occasional *Oprah Winfrey Presents,* this time a remake of Frank and Eleanor Perry's **David and Lisa** (Sunday, November 1; 9 to 11 P.M.; ABC)—Lukas Haas instead of Keir Dullea as the clock-watching, death-obsessed, don't-touch-me David in the Borders School for disturbed adolescents; Brittany Murphy instead of Janet Margolin as the dissociatively reacting, compulsively rhyming Lisa ("David, look at me! What do you see?" "A pearl of a girl") who finally takes his hand; Sidney Poitier instead of Howard da Silva as the jargon-eschewing supershrink. Poitier could cure almost anyone of the existential blues. Haas as a young man is almost as creepy-extraterrestrial as he was as a little kid. And Murphy is a revelation—the wound whose edges crave to heal. After the nightmares of swastika-beheadings, after violent chess, this *David and Lisa,* like its predecessor, will mend our broken hearts with puppy love. And I'm all for it. If we know more now about schizophrenia and manic-depression than we did in 1962, at least *David and Lisa* never bought into the self-aggrandizing R. D. Laing delusion in the sixties that madness was a proof of grace. Madness hurts.

HAVING JUST CONVENIENTLY BLAMED THE ratings disaster of *Crime and Punishment* on both the American public and Dostoevsky (he's too good for us) instead of its own production (Mother Russia as a sort of Ricki Lake), NBC spends twice as much time docudramatizing Motown. **The Temptations** (Sunday and Monday, November 1 and 2; 9 to 11 P.M.; NBC) lets us look at a lot of young black talent (Terron Brooks, Christian Payton, Charles Malik Whitfield, DB Woodside, and Leon), listen to some terrific music (most of it written by Smokey Robinson), and think about an excess of motherhood (Tina Lifford), entrepreneurship (Obba Babatunde as Berry Gordy), and self-destruction (alcoholism, cocaine addiction, grandiosity, and even arthritis). ■

John Leonard's 1997–98 reviews are available at **newyorkmag.com**.

Blue Note®
WORLD'S FINEST JAZZ CLUB & RESTAURANT • 131 W. 3RD ST. NYC • 475-8592
INTERNET www.bluenote.net

"MR. MAGIC" IN A VERY RARE CLUB DATE
GROVER WASHINGTON, JR.
TUE OCT 27 - SUN NOV 1 AT 9PM & 11:30PM
DINNER SERVED NIGHTLY 7PM 'TIL 1AM • FRI/SAT 'TIL 2AM
NOV 3 - 8 RACHELLE FERRELL
NOV 10 - 15 AL DI MEOLA PROJECT
SUNDAY BRUNCH $18.50 INCLUDES MUSIC • DRINK • BRUNCH

MRK's
FINE CHINESE CUISINE
The only winner of the prestigious Five Star Diamond Award for Chinese Cuisine from the American Academy of Hospitality Science
570 Lexington Ave. at 51st.
212/583-1668
Five Star Diamond Award

Bombay Palace
ESTD. 1979
30 West 52 St. (bet 5th & 6th Ave)
•212•541•7777
e-mail: BOMBAYP@AOL.COM

PALIO restaurant
WINE SPECTATOR
"...10 Best Italian Restaurants in the USA..."
"...☆☆☆☆☆ Star Diamond Award..."
Ristorante Palio
Join Maria Pia
Pre-Theater Dinner $39.95
After-Theater Dinner $39.95
At the Bar for Dessert & Coffee $12.00
151 West 51 Street, New York, NY 10019 212.245.4850 FAX 212.397.7814

"An amiable benvenuto...luscious."
– Gael Greene
Osteria Laguna
209 E. 42nd Street
212-557-0001

Simply PASTA
A Nice Place to Mangia
120 W 41st Street
212 391 0805

PATRIA
"Nuevo Latino"
250 PARK AVENUE SOUTH 777-6211

THE INSATIABLE CRITIC GAEL GREENE

Right in Tuna

Sushi Rose glorifies tradition in midtown's Little Tokyo; downtown expansion brings hope to masses hungry for delicious twists on the classics at BondSt.

S**ushi Rose** IS JUST ANOTHER NAME ON MY LIST OF the restaurant world's autumn debutantes till my sensei into the mysteries of New York's Little Tokyo calls with a haiku of praise. I rush off to meet him for a kaiseki lunch at Sushi Rose, my head reeling with images of the ethereal dribbles and dablets in exquisite porcelain and glass that the kaiseki tradition promises. Honorable Barry is seated at the sushi counter when I arrive. "They don't do kaiseki at lunch," he explains, introducing the sushi master and part owner, Etsuji Oishi, to me, and me to him, as "my friend." We bow. *Oishi* is one of the few Japanese words I've mastered. It means "delicious." "Shall we?" Barry asks. "Of course," I reply. Then, to the chef, we chorus: "*Omakase.*" (Meaning "your choice.") "Is there anything you don't eat?" he asks. "Nothing," says Barry. "Squid intestines," say I.

At this point, a sushi-bar rendezvous is like a blind date. As a veteran of Hatsuhana, Mr. Oishi has good credentials. But he might turn out to be a humorless technician. He might two-time us by favoring his Japanese clients. He might lull us with cliché, then dizzy us with rat-a-tat dazzle and numb us with the bill. Amazingly, he leads with a trump card—tuna belly, but not just any tuna's belly. This is rare prime bluefin, usually just spottily available in New York, he explains, but easier to find since Japan's financial crisis has cooled the demand.

Sushi Rose's Mr. Oishi, at left, signs his creations with a secret ingredient.

I already expect that this blind date is going to work. The fish fairly sparkles with freshness—red snapper, imported yellowtail, Japanese mackerel, crisp fin of the fluke. The vinegared rice it rides on is warm, of course, the wasabi rationed in careful measure. And the Oishi signature is a faint slick he paints on each rather largish slice of fish just before he serves it. "It is soy and what else?" I ask. *A secret ingredient* is the reply.

Around us the Japanese regulars are eating cheap—crab-and-potato croquettes with seaweed salad, or a special lunch box, just $13. But, driven by Barry's challenging patter, Mr. Oishi is determined to knock our socks off. He's building to a crescendo: giant clam, squid with a shiso crunch, sea eel, a tremulous pile of exquisite uni, an amazing mackerel split and braided with a tiny squirt of yuzu. "You're showing off now," Barry compliments the chef, who bows. Then he sends us fluke-fin sushi with pepper sansho. A rare mushroom slashed and splashed with citrus. And, surprise, a bowl of potato, crab, and sprouts.

I usually insist on one last sea urchin for dessert. The chef urges us to try a Japanese dessert instead: potato starch spun into slippery ribbons, in a cool and faintly sweet syrup, with one salty plum afloat. I find it odd but pleasant and transporting. We might have specified what we wanted to spend, but we shrugged and went for broke, so the $150 tab (tip included) seems quite fair.

We return one night, four of us, to the narrow dining room—neat but undistinguished with brocade chairs and a fifties glass-framed mirror—for that advertised $80 kaiseki dinner. The early birds are mostly Japanese, but as we wait twenty minutes for our table, the late arrivals are all Western.

Oh, sorrow: There will be no kaiseki tonight. No one warned us that it requires two or three days' notice to assemble the imported exotica. "Let me order now for Sunday," I say. Our waitress, with the dancelike motions of a geisha, regrets that Sushi Rose is closed on Sunday. I'm beginning to wonder if the kaiseki dinner actually exists. We're left abandoned, on our own, with just the menu's many mysteries, and even after all these years, it's still a challenge to make a dinner of so many strange elements. But since more is less in this cuisine, I usually triumph by ordering more and more.

Remembering me from lunch, Mr. Oishi

Photograph by Robert Wright.

BIG APPLE CIRCUS

You're Invited

Join *New York* Magazine for a one-night-only private performance of the Big Apple Circus at Lincoln Center.

As *New York*'s valued guest, you're invited to a fun-filled celebration that will inspire and delight circus fans of all ages.

Friday, November 13
Pre-Performance Activities:
5:30-7:00 p.m.
Clowns ▪ Games
▪ Face Painting
▪ Giveaways ▪ Sampling
▪ Demonstrations

Circus: 7:00-9:15 p.m.

Step Right Up

One special ticket price gives *New York* readers exclusive entree into this event. Tickets will be mailed to you. Orders received after November 6th will be held at the door. No special seating requests will be accepted. Tickets are issued in the order they are received. Ticket quantities are limited.

Tickets

Tickets are available exclusively through *New York* Magazine. To purchase, send a check for $30 per ticket payable to *New York* Magazine:

New York Magazine
Big Apple Circus
444 Madison Avenue
New York, New York 10022

All children three years of age or older must have a ticket to attend.

See you
at the circus!
NEW YORK

New York's charitable partner for this event is New Alternatives for Children, a not-for-profit organization with an exclusive mission to serve severely disabled and/or chronically ill children and their families.

Big Apple Circus—*Committed to Kids & their Families, not for profit*

The Tradition Was Never So New
(or a dining experience more personal)
"Shinbashi means 'bridge.' And our new menu bridges east and west... old and new."
– Fumiko Hosoda, Owner
Shinbashi
JAPANESE RESTAURANT
Reservations: 212-661-3915
(Closed Sundays)
280 Park Avenue on 48th Street • (between Park and Madison), NYC

via brasil
•RESTAURANT•
Live Music Wed. thru Sat.
20 YEARS OF TRADITIONAL BRAZILIAN CUISINE
34 WEST 46TH ST. (BET. 5TH & 6TH AVES.) NYC 212 997.1158

PIG 'N' WHISTLE
IRISH PUB
Renowned for fresh salmon with horse radish crust, steaks, pasta and daily fresh seafood.
CASUAL DINING • LUNCH • DINNER
SNACKS • COCTAILS
OPEN 11:30am - 4:00am
PIG 'N' WHISTLE • ORIGINALITY AT ITS VERY BEST!
165 W 47th St. (6th & 7th Aves.) • NY 10036 • (212) 302-0112

A Greenwich Village Tradition
Tio Pepe
Classic Spanish & Mexican Cuisine
"A wonderful place to meet, eat and have a great time, all at a reasonable price." Mary McCoy, MOR
168 West 4th Street (212) 242-9338

❝ Has a Warm, Inviting Aura ❞ — N.Y. Times
Authentic French Cuisine • In the Heart of the Theater District
CREDIT CARDS: AE, V, MC
Res. 575-1220
250 W. 47th St., NYC
Pierre Au Tunnel

...exquisite American cuisine
RESTAURANT CHARLOTTE
AT MILLENNIUM BROADWAY
In the heart of the theater district.
145 WEST 44TH STREET
212.789.7508

Langan's
Bar & Restaurant New York
150 West 47th. St.
(Bet. 6th. & 7th. Aves.)
(212) 869-5482
Jazz/Blues Dinner Saturdays From 8:00PM
Jazz Brunch Sundays From 12:00 Noon
3-Course Prix Fixe Pre-Theatre Dinner Daily (4PM-7:30PM) - $22.95

sends out little welcoming gifts of monkfish liver with scallion, wonderful cuts of vinegared fluke fin with seaweed, crab-cucumber salad in a covered dish, and some crunchy and salty munchies that look like anchovy spines, which is exactly what they are. Not quite a threat to pretzels but good bar food.

As our order starts to arrive, I discover that I have created a modest kaiseki dinner of our own, a parade of tidbits each in a different piece of pottery or glass: Heady sea urchin in a sticky sea of Japanese yam. Marvelous ribbons of squid, once with plum sauce and again with sea urchin. Tiny crab dumplings in a basket steamer. Fried eggplant in dashi sauce. Fabulous tuna tartare with a frizzy tassel of seaweed. Grilled yellowtail collar. Toro teriyaki. A generous, marvelously sauced salad of shrimp, squid, king crab, and clam in a briny vinaigrette. Steamed baby yams that pop out of their skins to dip in sauce. And chunks of crisp udo, a root that is between a radish and a turnip, which in classic Japanese style is about texture more than taste. But it's innocuous and just $3.50, so worth a try.

Though the unpriced list of specials might make one wary, in fact appetizers are just $3 to $7, and the sushi platters are $18 for ten pieces of the chef's choice or $20 if you choose your own from a list of eighteen options plus a choice of sushi roll. The à la carte sushi we're tasting—giant clam, fluke fin, imported mackerel, eel, and sea urchin—is gently priced, too. But where is the chef's trademark glaze? "I can only do it at the counter, at the last minute," he explains, "or the sushi will fall apart."

Whenever I take friends for Japanese food, I promise we'll get dinner on the way home if they're still hungry. But after a platter of mango, pineapple, Japanese pear-apples, and ice cream, it seems wiser to cancel the promised expedition for strawberry cheesecake.

Sushi Rose, 248 East 52nd Street (813-1800). Lunch, Monday to Friday 11:45 A.M. to 2:30 P.M. Dinner, Monday to Saturday 6 to 10:30 P.M. A.E., M.C., V.

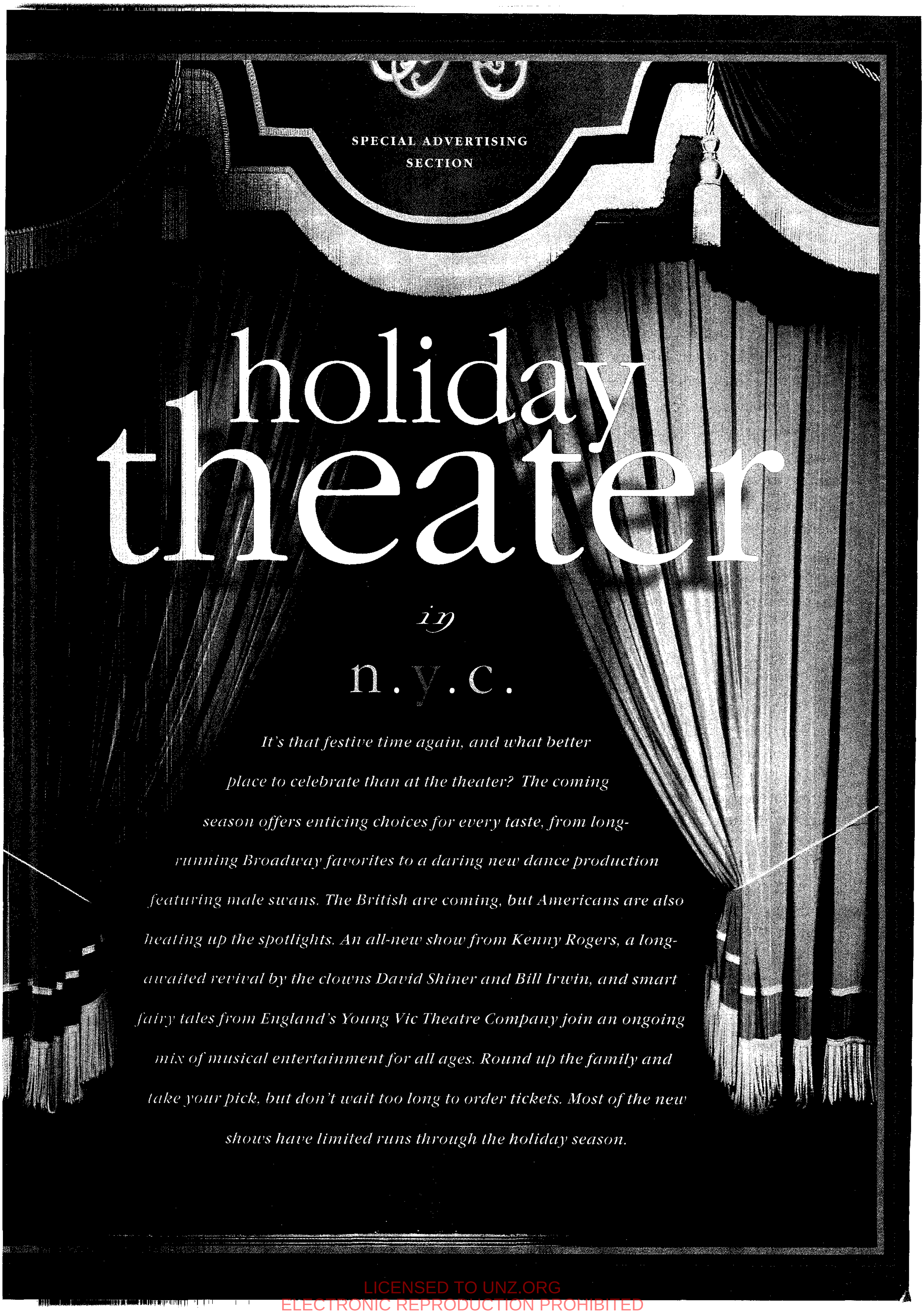
EVEN BEFORE **BondSt** OPENED OFFICIALLY, the lounge had already been claimed by the roving posse who think they own the night—and almost do. A week later, the front room upstairs was a snarl of black-clad Gwyneths pretending to be drunk on Cosmopolitans. The adjacent sushi-bar chamber was quickly claimed by savvy Japanese. My hope is that BondSt's brand-new third-floor annex will muffle the screams of chic below. And maybe folks who don't have the secret password or a cousin among the investors can score a table at some reasonable hour without calling a month ahead. Sure enough, I phone one recent Thursday afternoon, anonymously, of course, and am amazed to get a yes for 8:30 Saturday night.

Colorless velvet and gauzy curtains, reflected in scattered mirrors, cocoon the dusky room—a plus for conversation, but I'd boost the wattage a jot, the better to see what we're eating. Especially tonight, when I want my guests to be swept away by the sense-stirring bravado I expect here. Instead of relentless tasting in the name of research, I decide to go for glory, ordering everything I know I like: Raw amberjack with chili-dressing-drizzled greens. Thin-sliced fluke sashimi in a slush of frozen shiso vinaigrette. A bouquet of sprightly greens wrapped in yuzu-sprinkled tuna. And mustard-spiked beef tartare with vegetable caviar and a flutter of gold leaf, the ritual tattoo of the sushi wizard here, Hiroshi Nakahara. So far, a cunning foreplay.

A trio of hot appetizers—sweet miso-glazed eggplant, steamed chicken dumplings swaddled in tofu skin, and seared duck with shiitake in a truffle glaze—have our pulses speeding, making the lobster tempura seem strangely earthbound. I feel this is the moment for sushi and ask Chris Johnson, who came to BondSt with Hiroshi from glory-and-games uptown, to request three sushi each for the five of us—"something special, unusual, brilliant," I tell him. To fill the lull, the waiter brings crumbed-and-fried oysters with a peppy aïoli and spicy caviar. Finally the sushi ascends, three rows of dancers in a Bob Fosse lineup, a $75 whimsy, exquisite and complex: Squid scored and scented with sweet-and-sour plum sauce, wasabi, and shiso. Sardine with a scallion stubble. And bluefin belly, its fulsome lushness needing no adornment. Should we end on this high note? Miso-marinated Chilean sea bass would be the perfect dramatic resolution, except that one order is perfection and the other fatally overcooked. Two orders of buckwheat-soba-noodle soup with duck and scallion signals all's well that ends well. Dessert—the chocolate meltdown, sorbets, and the wonderful petits fours and bonbons offered as "Sweet Nothings"—might seem a ridiculous coda, but to me, it's just a final twist on BondSt's clever fusion that makes it worth scheming to get here.

BondSt, 6 Bond Street (777-2500). Dinner, Monday to Saturday 6 P.M. to midnight. The bar lounge serves sushi and cold appetizers Monday to Thursday 5 P.M. to 2 A.M., Friday and Saturday till 3 A.M. A.E., M.C., V. ■

Gael Greene's 1997–98 reviews are available at **newyorkmag.com**.



SPECIAL ADVERTISING
SECTION

holiday theater

in

n.y.c.

It's that festive time again, and what better place to celebrate than at the theater? The coming season offers enticing choices for every taste, from long-running Broadway favorites to a daring new dance production featuring male swans. The British are coming, but Americans are also heating up the spotlights. An all-new show from Kenny Rogers, a long-awaited revival by the clowns David Shiner and Bill Irwin, and smart fairy tales from England's Young Vic Theatre Company join an ongoing mix of musical entertainment for all ages. Round up the family and take your pick, but don't wait too long to order tickets. Most of the new shows have limited runs through the holiday season.

The Sound of Music

Seven Tony Awards, five Oscars, and nearly 40 years as one of the world's favorite things, and *The Sound of Music* hasn't been revived on Broadway until now? It may be long overdue, but the new production of this Rodgers and Hammerstein gem seems to be just what audiences have been waiting for.

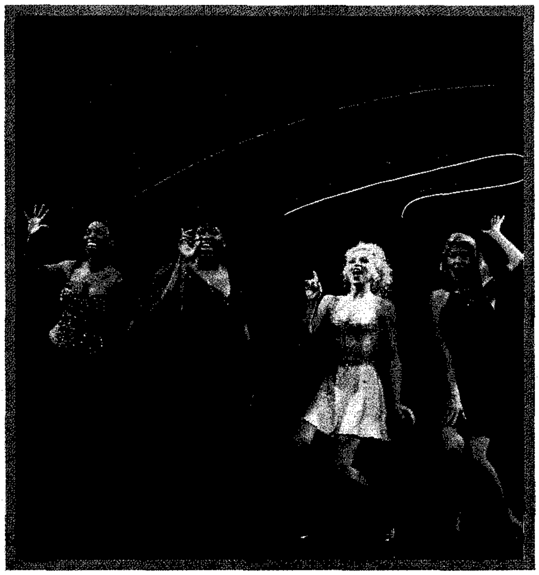
Following in some very famous footsteps on her way up those Austrian Alps, fresh-faced, sterling-voiced Rebecca Luker has made the role of Maria Von Trapp her own, winning over that mean old captain and his seven children every night. Part wartime romance, part family fairy tale, today's *Sound of Music* is proving itself as surprising as it is reassuring. And let's just face facts: Raindrops on roses and whiskers on kittens are all but guaranteed to melt even the iciest of '90s hearts.

THE SOUND OF MUSIC
Martin Beck Theatre
302 West 45th Street
Tickets available through Tele-charge
(212) 239-6200 or
1-800-432-7250
(outside metro New York)

Smokey Joe's Cafe, The Songs of Leiber and Stoller

The marquee went up four years ago, promising an evening of "the songs of Jerry Leiber and Mike Stoller." Who? Turns out they were the guys who put the heart and soul into the greatest hits of everyone from Elvis to the Coasters. And now, four years later, *Smokey Joe's Cafe* is working its own way up the charts as one of the longest-running hits in Broadway history, outpacing such hits as the original *Cabaret*, *Annie Get Your Gun*, *Guys and Dolls*, and *Funny Girl*.

Thirty-eight rock 'n' roll standards—from novelty-like "Yakety Yak," "Charlie Brown," and "Poison Ivy," to from-the-gut ballads like "Stand by Me," "Spanish Harlem," and "Loving You" have had Broadway crowds on their feet for more than 1,500 performances. And, apparently, the performers are having just as good a time as the audience. With the return of Tony nominees Victor Trent Cook, DeLee Lively, Brenda Braxton, and B.J. Crosby, eight of the nine original cast members are reunited—and it feels so good (even though Leiber and Stoller didn't write that one).



SMOKEY JOE'S CAFE
The Virginia Theatre
245 West 52nd Street
Tickets available through Tele-charge
(212) 239-6200 or
1-800-432-7250
(outside metro New York)

"'THE SOUND OF MUSIC' IS BACK, AND ALL'S RIGHT WITH THE WORLD!"
–Fox 5 TV

Hallmark PRESENTS

THE SOUND OF MUSIC

FREE SAMPLER CD*
Special offer for New York Magazine readers
Just call Tele-charge (212) 947-8844 and mention code SMCDX98
or bring this ad to the Martin Beck Theatre box office.
*Purchase 2 or more tickets by January 31, 1999 and receive a complimentary CD
of some of your favorite things from "The Sound of Music."
Limit 1 CD Sampler per pair of tickets purchased. Not valid with any other offer.
Valid while supplies last. Expires 1/31/99.
www.thesoundofmusic.com

MARTIN BECK THEATRE, 302 WEST 45TH STREET
AVAILABLE ON RCA VICTOR

• LOVE POTION #9 • STAND BY ME • KANSAS CITY • CHARLIE BROWN •

THERE GOES MY BABY • YAKETY YAK • FOOLS FALL IN LOVE

I'M A WOMAN • ON BROADWAY • SPANISH HARLEM

"A GREAT NIGHT ON BROADWAY!"
–Joel Siegel, WABC-TV

BEST MUSICAL GRAMMY® WINNER!

Smokey Joe's cafe
THE SONGS OF LEIBER AND STOLLER

$39 Tickets
Regularly $65–$75
NOW THROUGH JAN. 31st

Just call Tele-charge® (212) 947-8844 and give
code VRNY598 or bring this ad to the box office.
Offer subject to availability and prior sale. Not valid with
any other offer, or for Saturday evening performances.
Regular Tele-charge service fees will apply. Offer expires 1/31/99.

VIRGINIA THEATRE, 245 W. 52nd St.
www.smokeyjoescafe.com

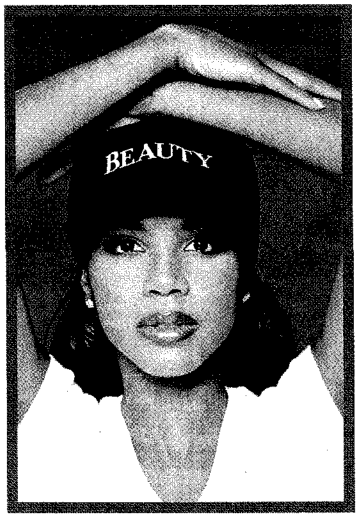
Photo: Lois Greenfield

• UND DO • POISON IVY • SEARCHIN' • YOUNG BLOOD • JAI USE R CK •

SPECIAL ADVERTISING SECTION

Beauty and the Beast

After earning the 1998 Olivier Award for Best Musical in London and dazzling Broadway audiences for five years, Disney's *Beauty and the Beast* has secured its place as the theater world's most enchanting musical. And now, the magic continues as five-time Grammy Award winner Toni Braxton makes her Broadway debut in the role of Belle. Ms. Braxton, who shot to stardom with her chart-busting hit, *Un-Break My Heart,* now must win the heart of the cursed Beast who holds her captive every night at the Palace Theatre.



Featuring truly eye-popping special effects, an Academy Award-winning score, plus new cast members Meshach Taylor as Lumiere, and Broadway veteran James Barbour as The Beast, Disney's *Beauty and the Beast* invites young and old alike to "be their guest" at this remarkable tale "as old as time."

BEAUTY AND THE BEAST
Palace Theatre
1564 Broadway (at West 47th Street)
Tickets available through Ticketmaster
(212) 307-4747

It's a Brand New BEAUTY!

5-TIME GRAMMY AWARD WINNER
TONI BRAXTON
in
DISNEY'S BEAUTY AND THE BEAST

Starring JAMES BARBOUR as The Beast and MESHACH TAYLOR as Lumiere

(212) 307-4747 • GROUPS: (800) 223-7565 • Online: ticketmaster.com
N PALACE THEATRE • BROADWAY & 47th ST.

© Disney Photo: Lynn Goldsmith

SPECIAL ADVERTISING SECTION

Swan Lake

Males have the wings in this modern-dance version of the ur-classical ballet, *Swan Lake*. Don't go expecting *La Cage aux Folles* en pointe. This dark, brilliant take on yearning and passion is performed to Tchaikovsky's score with more intensity and imagination than you've seen in many a season. Matthew Bourne of England's Adventures in Motion Pictures has plumbed the theatricality of the familiar story to find parallels in today's world, focusing as much on drama as choreography. Freudian motives, House of Windsor references, and the eternal search for love share center stage with a flock of sexy male swans, their feathered pantaloons a far cry from fluttering tutus. In fact, these swans hardly flutter at all; they capture Bourne's vision of fierce and powerful birds just as likely to attack as glide.

Swan Lake generated ecstatic reviews during its previous London and Los Angeles runs, also winning England's Olivier Award in 1996. The show, at The Neil Simon Theatre (for 16 weeks only) is performed by members of the original company.

SWAN LAKE
Neil Simon Theatre
250 West 52nd Street
Opens October 8
Tickets available through Ticketmaster
(212) 307-4100

"A BREATHTAKING LEAP OF IMAGINATION!"
- WCBS-TV
ONLY THE NAME IS THE SAME
MATTHEW BOURNE'S
SWAN LAKE™
Music by TCHAIKOVSKY
© 1996 A.M.P.
Preferred seating available to Gold Card and Platinum Card® members.
212-307-GOLD
LIMITED ENGAGEMENT
CALL TICKETMASTER: (212) 307-4100 • OUTSIDE NY/NJ/CT: (800) 755-4000
GROUPS (20 or more) CALL THEATRE DIRECT: (800) 334-8457
TICKETS FROM $15 ⇉N⇇ NEIL SIMON THEATRE 250 West 52nd Street www.swanlake-usa.com

SPECIAL ADVERTISING SECTION

Kenny Rogers Starring in Christmas from the Heart

Grammy Award-winning superstar Kenny Rogers is at the heart of this new holiday spectacular for the entire family. The country music star is the winner of three Grammy Awards, 11 People's Choice Awards, five Country Music Association Awards, and the title, Favorite Singer of All Time.

Christmas From the Heart is new live musical entertainment, featuring dozens of performers, both adults and children, musicians, and a holiday choral group. The show is a musical journey to Merriville, USA, where we find a magical toy shop filled with toys which come to life to celebrate the joy of the holiday season by saving the spirit of Christmas.

Hallmark Entertainment, which also produced *The Sound of Music*, brings this musical to the newly refurbished Beacon Theatre, where it will run for 56 performances only, November 18 through January 3.

KENNY ROGERS STARRING IN
CHRISTMAS FROM THE HEART
Beacon Theatre
Broadway at 74th Street
November 18-January 3
Tickets available through Ticketmaster
(212) 307-7171
and at the Box Office
(on a cash-only basis)

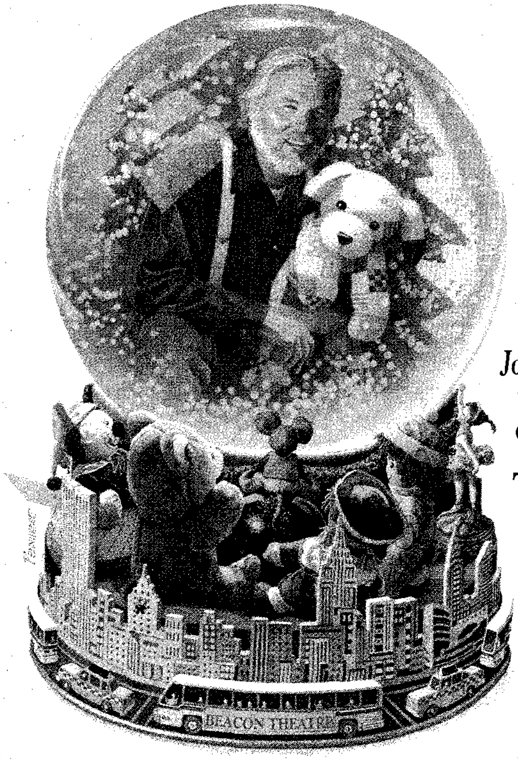
HALLMARK ENTERTAINMENT *Presents*

THE NEW HOLIDAY CELEBRATION FOR THE WHOLE FAMILY!

KENNY ROGERS

STARRING IN

Christmas from the Heart



Original recording available on Dreamcatcher Records

Join Kenny and a marvelous cast in a spectacular musical story of a toy shop that comes to life!

TICKETS FROM $19

LIMITED ENGAGEMENT BEGINS NOV. 18

CALL TICKETMASTER TODAY:
212-307-7171

Theatre Direct for Groups:
800-334-8457

PERFORMANCE SCHEDULE

SUN	MON	TUE	WED	THU	FRI	SAT
			NOV 18	NOV 19	NOV 20	NOV 21
			2:00 7:30	7:30	8:00	2:00 8:00
NOV 22	NOV 23	NOV 24	NOV 25	NOV 26	NOV 27	NOV 28
2:00 7:00		7:30	2:00	THANKS-GIVING	2:00 8:00	2:00 8:00
NOV 29	NOV 30	DEC 1	DEC 2	DEC 3	DEC 4	DEC 5
2:00 7:00			2:00 7:30	7:30	8:00	2:00 8:00
DEC 6	DEC 7	DEC 8	DEC 9	DEC 10	DEC 11	DEC 12
2:00 7:00			2:00 7:30	7:30	8:00	2:00 8:00
DEC 13	DEC 14	DEC 15	DEC 16	DEC 17	DEC 18	DEC 19
2:00 7:00			2:00 7:30	7:30	8:00	2:00 8:00
DEC 20	DEC 21	DEC 22	DEC 23	DEC 24	DEC 25	DEC 26
2:00 7:00	7:30	7:30	2:00 7:30	CHRISTMAS EVE	CHRISTMAS DAY	2:00 8:00
DEC 27	DEC 28	DEC 29	DEC 30	DEC 31	JAN 1	JAN 2
2:00 7:00		7:30	2:00 7:30	NEW YEAR'S EVE 7:30	NEW YEAR'S DAY 7:30	2:00 8:00
JAN 3						
2:00						

Tickets also available at all Ticketmaster locations or order online: www.ticketmaster.com

BEACON THEATRE, Broadway at 74th Street, NYC • 212-496-7070

SPECIAL ADVERTISING
SECTION

Fool Moon

They're back! The one-of-a-kind show, *Fool Moon*, returns for a seven-week, limited holiday engagement. This unique comedy features two grand masters of physical lunacy in an evening of sly humor, chaos, and music with The Red Clay Ramblers. Created by and starring Bill Irwin and David Shiner, *Fool Moon* is the winner of a Drama Desk Award for Unique Theatrical Experience and an Outer Critics Circle "Special Achievement" award. *The New York Times* called the show "sensational." *Time* called Irwin and Shriner "magicians of the human body. They are exquisite."

Fool Moon premiered on Broadway in 1993, returned in 1995, and was a huge success in Los Angeles, Munich, and Vienna. Prior to the upcoming Broadway engagement, the show played to sell-out crowds in San Francisco and Seattle. See it for the first time. See it for the last time. Just see it!

FOOL MOON
Brooks Atkinson Theatre
November 17-January 3
Tickets available through Ticketmaster
(212) 307-4100 or
1-800-755-4000 (outside Metro New York)

David Shiner Bill Irwin

WE'RE BACK!
7 WEEKS ONLY!
CALL TICKETMASTER TODAY
PERFS. BEGIN NOVEMBER 17

FOOL MOON
the comedy hit

with
The Red Clay Ramblers

"SENSATIONAL. SHEER JOY!"
—NY Times

"PERFECT!"
—WABC-TV

Photo: Joan Marcus

CALL TICKETMASTER (212) 307-4100 Outside Metro NY: (800) 755-4000 • Groups: 212-398-8370 Outside Metro NY: (800) 223-7565
Brooks Atkinson Theatre 256 West 47th Street

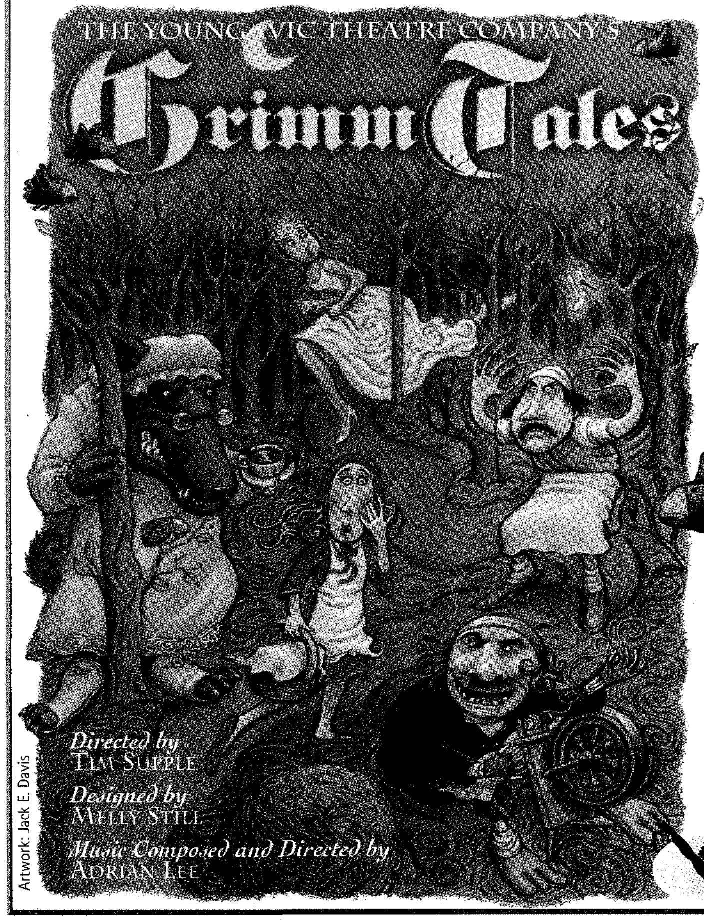
SPECIAL ADVERTISING SECTION

The Young Vic's Grimm Tales

The Young Vic comes to The New Vic—from November 20 to January 3. With a magnificent collection of stories from the Brothers Grimm, this show will make you think twice about popular folk tales you thought you knew (clue: sweetly innocent they're not!). Stripped of their Hollywood veneer, the Company's inventive, macabre, and wickedly funny versions of classics like *Cinderella, Rumpelstiltskin,* and *Little Red Riding Hood* become powerful life lessons and riveting theater for audiences of every age.

This heady mix of fear and fascination is brilliantly directed by Tim Supple with ingeniously simple props, cunning theatrics, and a magical soundscape performed live on a collection of exotic instruments. The smash hit of London's 1997 holiday season, *Grimm Tales* prompted London's *Daily Telegraph* to declare: "This isn't just a great kids' show. *Grimm Tales* is one of the most gripping and exciting productions of the year, in any category!"

THE YOUNG VIC THEATRE COMPANY'S GRIMM TALES
THE NEW VICTORY THEATER
209 West 42nd Street
November 20-January 3
Ages 6 and up
Tickets available through
Tele-charge (212) 239-6200.


THE YOUNG VIC THEATRE COMPANY'S
Grimm Tales

Directed by
TIM SUPPLE
Designed by
MELLY STILL
Music Composed and Directed by
ADRIAN LEE

Artwork: Jack E. Davis

NOVEMBER 20–JANUARY 3

The Young Vic comes to The New Vic with the hit of London's 1997 Christmas theater season!

"This isn't just a great kids' show—it is one of the most gripping and exciting productions of the year."
—*Daily Telegraph*

"A beautifully theatrical mix of fear and fascination rich in poetic imagery and humor." —*London Evening Standard*

BUY NOW AND SAVE!
Order thru 11/15: $10, $20, $25
Order after 11/15: $10, $25, $35
Box Office Hours: Sun.–Mon. 11am–5pm;
Tues.-Sat. noon–7pm

NEW 42 ST
The New Victory Theater is a project of The New 42nd St. Inc.

A World Adventure Series Production sponsored by CIBC World Markets

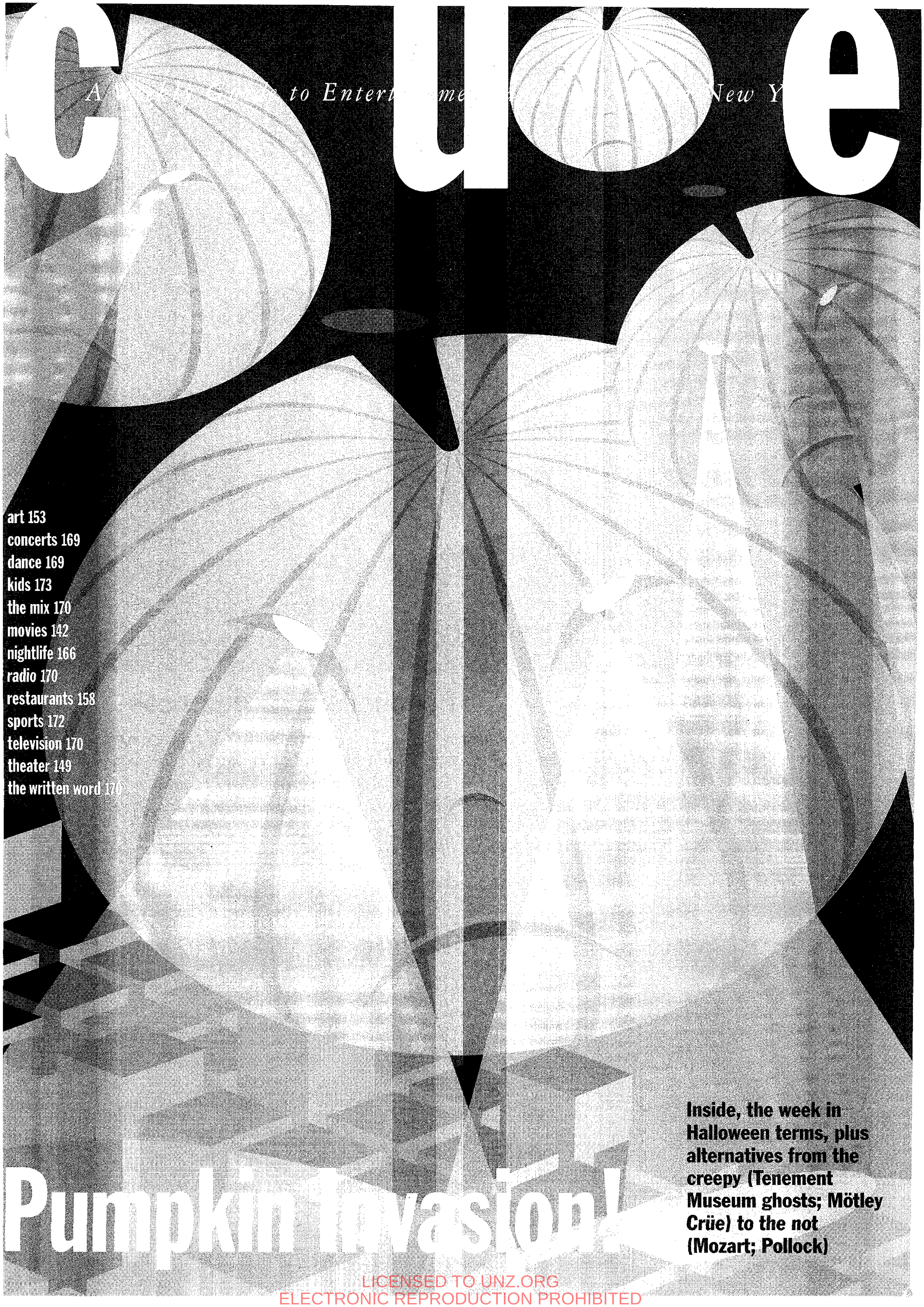
CIBC World Markets

Call Tele-charge 212 239-6200

THE NEW VICTORY THEATER
209 W. 42nd St. just west of Broadway on The New 42nd Street

cue

A Weekly Guide to Entertainment in New York



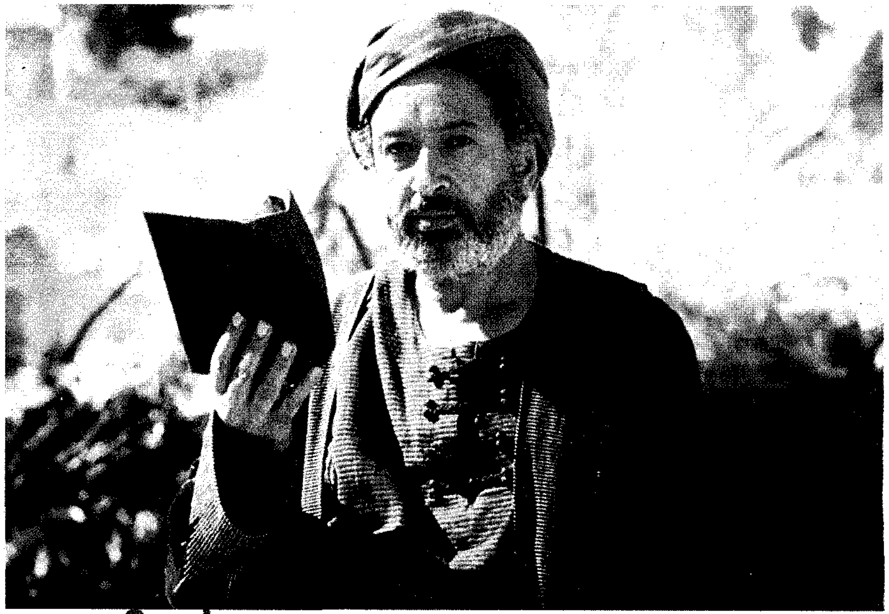
art 153
concerts 169
dance 169
kids 173
the mix 170
movies 142
nightlife 166
radio 170
restaurants 158
sports 172
television 170
theater 149
the written word 170

Pumpkin Invasion!

Inside, the week in Halloween terms, plus alternatives from the creepy (Tenement Museum ghosts; Mötley Crüe) to the *not* (Mozart; Pollock)

movies

Destiny...B. Ruby Rich...Talk of Angels



Opening
Reconcilable Differences

Egyptian director Youssef Chahine gives the trials of a twelfth-century Islamic philosopher decidedly modern overtones (not to mention a little action and adventure) in 'Destiny'—the story of Averroes (Nour El Cherif, above), the Aristotelian thinker who believed reason and faith were not incompatible, and his fight to preserve artistic freedom amid a growing fundamentalist fervor. The 1997 New York Film Festival favorite starts October 30 at Quad Cinemas.

New Films

The Alarmist—A comedy in which a young man becomes a door-to-door salesman for a home-security company and is drawn into a huckster's life. Starring Stanley Tucci, David Arquette, and Kate Capshaw. Written and directed by Evan Dunsky. (1 hr. 33 mins.; NR) *Village East.*

All the Rage—A satirical look at one gay man's pursuit of physical, sexual, and romantic perfection. Directed by Roland Tec. (About 2 hrs.; NR) *Quad Cinema.*

American History X—One brother leads another into the dirty world of white supremacism and then tries to turn back. Starring Edward Norton and Edward Furlong. Directed by Tony Kaye. (1 hr. 58 mins.; R) *Opens October 28.*

★**Antz**—This animated feature, with its deadpan witticisms, its heart-stopping shifts of perspective, is completely entertaining, a kids' movie that will leave grown-ups quoting the best lines to one another. It is a terrific joke about scale. Beneath the ground, the ant colony looks huge, with enormous tunnels, battlefields, and meeting halls. Z (Woody Allen), who calls himself "the middle child in a family of 5 million," natters on to his shrink about depersonalization and winds up the unwitting leader of a rebellion against a fascist society. The ants' faces suggest ever so slightly the actors who are taking the various characters—Sharon Stone as the princess Bala; Gene Hackman as a megalomaniacal general; Sylvester Stallone as a bluff soldier; and Dan Aykroyd and Jane Curtin, very proper indeed, playing not ants but a pair of buzzing, preening, distantly solicitous Wasps. (Denby; 10/12/98) (1 hr. 23 mins.; PG) *Village Theatre VII; 34th Street Showplace; Chelsea; State; Gemini; Orpheum 7; Lincoln Square; New Coliseum; Nova; Bay Plaza; Concourse Plaza; Whitestone; Alpine; Canarsie; Cobble Hill; Kent Triplex; Kings Plaza; Linden Boulevard Multiplex; Pavilion Theatre; Ridgewood; The Movies at Sheepshead Bay; Astoria; Centre Sunnyside; Cinemart; Crossbay II; Fresh Meadows; Main Street Cinemas; Movieworld; Plaza; Hylan Plaza; The Movies at Staten Island.*

Apt Pupil—A high-school student discovers a Nazi war criminal in his town and begins to blackmail the man. Starring Brad Renfro and Ian McKellen. Directed by Bryan Singer. (1 hr. 40 mins.; R) *Village Theatre VII; Chelsea; Murray Hill Cinemas; State; Gemini; Orpheum 7; Whitestone; Alpine; Kingsway; Linden Boulevard Multiplex; The Movies at Sheepshead Bay; Continental; Fresh Meadows; The Movies at Bayside; The Movies at Staten Island.*

Beloved—It has always been possible to make a good movie from a bad book, which is not what happened with *Beloved* but could have. Since Oprah Winfrey is never less than a sequoia of humanity, since Danny Glover is capable of whatever might be asked of him, and since Thandie Newton gives an astonishing performance, a good script and the right director might have triumphed over Toni Morrison's gothic merging of tanning-salon Holocaust tale, self-help homilies, and *The Exorcist.* But everything that takes place in this film exists so that by the end Sethe (Winfrey) can be saved from the ghost of her dead daughter by a vision of Negro female solidarity—all blown up into a three-hour, New Age revelation message. Along the way to this epiphany, every point is made over and over; after we have looked at the same facial expressions, and the same landscapes, and after we have heard for the umpteenth time the same insipid bookstore music, the power of the past has been lost and the tale arrives as something merely episodic; requiring no emotional investment, it has no emotional payoff. *Beloved* still represents an act of courage. In structure and length, it has nothing commercial going for it other than Winfrey's admittedly formidable name. (Crouch; 10/26/98) (2 hrs. 54 mins.; R) *Village East; Chelsea West; Cinema I, II, Third Ave.; Guild 50th Street; Orpheum 7; Lincoln Square; Bay Plaza; Concourse Plaza; Whitestone; Cobble Hill; Kings Plaza; Linden Boulevard Multiplex; Pavilion Theatre; Cinemart; Crossbay; Fresh Meadows; Movieworld; The Movies at Staten Island.*

Bride of Chucky—The killer doll returns for his fourth go-round, and this time he takes a wife. Starring Jennifer Tilly, John Ritter, and Alexis Arquette. (About 2 hrs.; R) *Art Greenwich Twin; Chelsea; Criterion Center; 86th Street; First & 62nd St. Cinema; 84th Street; New Coliseum; Nova; Bay Plaza; Concourse Plaza; Whitestone; Canarsie; Kent Triplex; Kingsway; Linden Boulevard Multiplex; Pavilion Theatre; Ridgewood; The Movies at Sheepshead Bay; Astoria; Centre Sunnyside; Cinema City; Continental; Crossbay; Jackson Triplex; Movieworld; The Movies at Bayside; The Movies at Staten Island.*

The Celebration—A family reunites for its patriarch's 60th-birthday party and certain horrible secrets spill out over dinner. Directed by Thomas Vinterberg. (1 hr. 40 mins.; R) *Quad Cinema; Lincoln Plaza Cinemas.*

Clay Pigeons—A gas-station attendant gets caught up in a number of murders through no fault of his own. Starring Joaquin Phoenix, Vince Vaughn, Georgina Cates, and Janeane Garofalo. Written and directed by David Dobkin. (1 hr. 44 mins.; R) *Waverly; First & 62nd St. Cinema.*

The Cruise—See Rainer, p. 119. (1 hr. 16 mins.; NR) *Angelika Film Center.*

Destiny—The story of the philosopher Averroes's struggle against Islamic fundamentalism. Starring Nour El Cherif, Laila Eloui, and Mahmoud Hemeida. Written and directed by Youssef Chahine. (2 hrs. 15 mins.; NR) *Opens October 30 at Quad Cinemas.*

Don't Look Now—Donald Sutherland and Julie Christie get involved in the supernatural as they grieve over their deceased daughter. Directed by Nicolas Roeg in 1973. (1 hr. 50 mins.; R) *Film Forum.*

Halloween H20—Michael Myers returns after twenty years to terrorize Jamie Lee Curtis. Starring Adam Arkin, LL Cool J., Janet Leigh, and Michelle Williams. Directed by Steve Miner. (About 2 hrs.; R) *Village East; Criterion Center; Whitestone; Canarsie; Linden Boulevard Multiplex.*

Happiness—This scandalous American independent film, written and directed by Todd Solondz, is, of course, about misery. The characters try to make

'CUE' COVER ILLUSTRATION BY ANTON IOUKHNOVETS
FOR NEW YORK

SPECIAL [illegible] ENING

CATE BLANCHETT GEOFFREY RUSH CHRISTOPHER ECCLESTON JOSEPH FIENNES JOHN GIELGUD AND RICHARD ATTENBOROUGH
ELIZABETH
ABSOLUTE POWER DEMANDS ABSOLUTE LOYALTY.
POLYGRAM FILMED ENTERTAINMENT PRESENTS IN ASSOCIATION WITH FILM FOUR A WORKING TITLE PRODUCTION
A FILM BY SHEKHAR KAPUR CATE BLANCHETT GEOFFREY RUSH CHRISTOPHER ECCLESTON JOSEPH FIENNES AND RICHARD ATTENBOROUGH "ELIZABETH"
CO-PRODUCERS DEBRA HAYWARD LIZA CHASIN LINE PRODUCER MARY RICHARDS CASTING BY VANESSA PEREIRA & SIMONE IRELAND ORIGINAL MUSIC BY DAVID HIRSCHFELDER COSTUME DESIGNER ALEXANDRA BYRNE
EDITOR JILL BILCOCK PRODUCTION DESIGNER JOHN MYHRE DIRECTOR OF PHOTOGRAPHY REMI ADEFARASIN, B.S.C. WRITTEN BY MICHAEL HIRST
PRODUCED BY ALISON OWEN ERIC FELLNER TIM BEVAN DIRECTED BY SHEKHAR KAPUR
R RESTRICTED
WORKING TITLE
GRAMERCY
www.elizabeth-themovie.com

GRAMERCY
PICTURES
a PolyGram Company

NEW YORK
MAGAZINE

&

Elizabeth Arden

Invite You And A Guest To
A Special Advance Screening
On Thursday, November 5th
At A Manhattan Theatre.

The first 175 readers to call
1-888-696-2498 (toll free)
on Wednesday, October 28th,
beginning at noon, will receive
a complimentary screening
pass for two.

One lucky guest will receive a
Miracle Morning
Full Day Spa Package
courtesy of the Fifth Avenue

Elizabeth Arden
Red Door Salon & Spa

which includes a full body massage, a Red Door facial, warm cream manicure, haircut and style, makeup application, and a spa lunch. Winner will be announced at the screening and must be present to win.

No passes will be distributed through the New York Magazine switchboard. No purchase necessary, while supplies last. Seating is on a first-come, first-served basis.

XCLUSIVE NEW YORK ENGAGEMENTS BEGIN NOVEMBER 6TH

Opening
Hot for Teacher

In 'Talk of Angels,' British actress Polly Walker plays an innocent Irish governess working in Spain. As tends to happen with pretty live-in help, almost everyone—most notably (and scandalously) another Irish expatriate, Frances McDormand (above, with Walker)—falls in love with her. Based on Kate O'Brien's novel 'Mary Lavelle,' once banned in Ireland, the film opens October 30 at the Angelika Film Center.

Photograph by David Appleby.

connections and wind up nowhere; they love the wrong person, the forbidden person; they degrade themselves, destroy other people. Each scene offers one or another aspect of the alleged anxiety and terror lurking beneath the respectable surface of middle-class life. A retired couple in their sixties (Ben Gazzara and Louise Lasser) have nothing left to say to one another. One of their daughters, Joy (Jane Adams), a scared, talentless girl, can't hold a job or a man. Her older sibling Helen, the slinky writer, is a parody of chic, attitudinizing success. The other sister, Trish, played by the gurgling Cynthia Stevenson, lives happily as an apple-pie-fascist mom, married to what seems to be a solid husband and dad—Bill (Dylan Baker). Bill lusts after little boys, perhaps even after his own little boy. Aren't the American suburbs a fairly easy target by now? Solondz subverts what has already been subverted. *Happiness* is a brilliant, disturbing, but unstable and half-crazy piece of work. (Denby; 10/19/98) (2 hrs. 17 mins.; NR) *Angelika Film Center; 19th Street East; Eastside Playhouse; Lincoln Plaza Cinemas.*

Holy Man—Eddie Murphy becomes an internationally known televangelist when he links himself with a home-shopping network. Starring Jeff Goldblum and Kelly Preston. (1 hr. 54 mins.; PG) *Embassy 2–3; New Coliseum; Bay Plaza; Whitestone; Canarsie; Kent Triplex; Kings Plaza; Linden Boulevard Multiplex; Ridgewood; Crossbay II; Jackson Triplex.*

The Impostors—Two Depression-era actors in search of the perfect roles offend a leading stage actor and end up hiding on a ship of fools. Starring Stanley Tucci, Oliver Platt, Alfred Molina, Teagle Bougere, Lizzie Bracco, Steve Buscemi, Billy Connolly, Allan Corduner, Hope Davis, Dana Ivey, Richard Jenkins, Matt McGrath, Isabella Rossellini, Campbell Scott, Tony Shalhoub, and Lili Taylor. Written and directed by Tucci. (1 hr. 42 mins.; R) *Angelika Film Center; 19th Street East; Cinema I, II, Third Ave.; Lincoln Square; Cinemart.*

The Inheritors—An Austrian town is outraged when a farmer upsets the social order by bequeathing his estate to the seven peasants who farmed it. Directed by Stefan Ruzowitzky. (1 hr. 30 mins.; R) *Lincoln Plaza Cinemas.*

La Sentinelle—A young med student becomes obsessed with a shrunken head he finds in his suitcase. Starring Emmanuel Salinger. Directed by Arnaud Desplechin. (2 hrs. 24 mins.; NR) *Quad Cinema.*

La Separation—A French marriage falls apart. Starring Isabelle Huppert and Daniel Auteuil. (1 hr. 25 mins.; NR) *Quad Cinema.*

Lenny Bruce: Swear to Tell the Truth—A documentary about the life of comedian Lenny Bruce. Narrated by Robert De Niro. Written and directed by Robert B. Weide. (1 hr. 40 mins.; NR) *Film Forum.*

Life Is Beautiful—An Italian Jew and his son are taken to a concentration camp at the end of World War II, and the father attempts to hide the horror through fun and games. Starring Roberto Benigni, Sergio Bustric, Nicoletta Braschi, and Giorgio Cantarini. In Italian, with subtitles. (1 hr. 54 mins.; PG-13) *Angelika Film Center; Paris Theatre.*

Living Out Loud—A recently divorced woman finds her place in the world through a series of surprising new relationships. Starring Holly Hunter, Queen Latifah, and Danny DeVito. Written and directed by Richard Lagravenese. (1 hr. 42 mins.; R) *Opens October 30.*

Lolita—This new version turns out to be a melancholy, rather touching account of a doomed love affair between a full-grown man and a very young woman. But that, of course, is not what Vladimir Nabokov's masterpiece is about. It is a dizzying, morally dangerous work—and an extraordinary entertainment. What we see here is not a sui generis erotic comedy about a very specialized kind of obsession but a recognizable descendant of European films in which a poor sap (Jeremy Irons) falls into all-encompassing love and is tormented by an unreachable bitch (Dominique Swain). Humbert Humbert is no longer an ironic hero—a haughty and hypocritical creep who is redeemed—but a very earnest man who loves too much. The joke has vanished. (Denby; 10/12/98) (2 hrs. 17 mins.; R) *Lincoln Plaza Cinemas.*

Love Is the Devil—Derek Jacobi is painter Francis Bacon in this dramatic account of Bacon's obsession with his work and his boyfriend George Dyer (played by Daniel Craig). Written and directed by John Maybury. (1 hr. 31 mins.; NR) *Quad Cinema.*

The Mighty—Two young outcasts befriend each other and weather adolescence together. With Sharon Stone, Kieran Culkin, Elden Henson, Gillian Anderson, Gena Rowlands, Harry Dean Stanton, and Meat Loaf. Directed by Peter Chelsom. (1 hr. 47 mins.; PG-13) *Chelsea; Beekman; Lincoln Square; Alpine; Kingsway; Pavilion Theatre; The Movies at Bayside; The Movies at Staten Island.*

Next Stop, Wonderland—Hope Davis is a nurse who thinks she's finished with love until she meets an aspiring marine biologist from across town. With Alan Gelfant. Directed by Brad Anderson. (1 hr. 34 mins.; R) *Crown Gotham; 62nd and Broadway.*

A Night at the Roxbury—Based on the *Saturday Night Live* skit featuring the two nightclub losers who hit on women with spectacularly unsuccessful results. (About 2 hrs.; R) *Chelsea; Embassy 2–3; First & 62nd St. Cinema; Lincoln Square; Marboro; Ridgewood; Astoria; Cinema City; Crossbay II; Movieworld; Plaza; The Movies at Staten Island.*

One True Thing—Ellen (Renée Zellweger) is a *New York* Magazine reporter who goes home for a visit and is greeted by her mother (Meryl Streep) in ribboned pigtails. Mom is a homemaker and Ellen has always rejected her way of life, admiring instead her father (William Hurt), an allegedly great college teacher. When the father insists that Ellen bag her career and look after her mother, who is seriously ill with cancer, Ellen comes to realize that she has misjudged them both. I have admired the work of director Carl Franklin in the past, but this movie is like an O'Neill family drama without the juice. The material is too pat, too obvious, too firmly reined in by intelligent but enfeebling cliché. (Denby; 9/28/98) (2 hrs.; R) *First & 62nd St. Cinema; Lincoln Square.*

★**The Opposite of Sex**—This film breathes the air of freedom from its opening moments, in which we are warned by the film's narrator, a 16-year-old bitch named Dedee (Christina Ricci), that "if you think I'm just plucky and scrappy, and all I need is love, you're in over your head." Running away from home, Dedee moves in with Bill (Martin Donovan), her gay half-brother, and immediately seduces Bill's live-in lover, the handsome but rather stupid young Matt (Ivan Sergei). Soon the two of them, with Bill's money in their pockets, escape from his house. They are pursued—not just by Bill but also by a fellow teacher, a woman named Lucia. As played by Lisa Kudrow, Lucia turns into a major comic creation. Lucia and Bill are the decent and high-minded ones; they represent "the opposite of sex"—the opposite of promiscuous Dedee, who has no standards at all. Dedee, though, has a certain truth. Some of her outrageous demand on life passes into the virtuous people. They want happiness, too. And happiness doesn't lie in the opposite of sex. (Denby; 6/22/98) (1 hr. 40 mins.; R) *Art Greenwich Twin.*

Orgazmo—A pious but hunky Mormon is ensnared in the world of pornography. Starring Trey Parker and Matt Stone. (2 hrs.; N-17) *Angelika Film Center; Murray Hill Cinemas; Embassy 1; Sutton; Alpine; Cinemart.*

Pecker—A Baltimore boy who takes snapshots with a thrift-store camera suddenly becomes the celebrity of New York's art world. Starring Edward Furlong, Christina Ricci, Martha Plimpton, Brendan Sexton III, Lili Taylor, and Mary Kay Place. Written and directed by John Waters. (1 hr. 27 mins.; R) *Village East; 19th Street East; Regency.*

Pleasantville—See Rainer, p. 118. (1 hr. 56 mins.; PG-13) *Village Theatre VII; 19th Street East; 34th Street Showplace; Coronet; Ziegfeld; Orpheum 7; Alpine; Kingsway; Pavilion Theatre; The Movies at Sheepshead Bay; Centre Sunnyside; Crossbay II; Fresh Meadows; Main Street Cinemas; Hylan Plaza; The Movies at Staten Island.*

Practical Magic—Sandra Bullock and Nicole Kidman are two sisters whose aunts (Dianne Wiest and Stockard Channing) happen to be witches. With Aidan Quinn. (1 hr. 45 mins.; R) *Village Theatre VII; 19th Street East; Murray Hill Cinemas; Astor Plaza; New York Twin; Orpheum 7; Lincoln Square; Olympia Theatre; Bay Plaza; Whitestone; Alpine; Cobble Hill; Kingsway; Linden Boulevard Multiplex; Marboro; Pavilion Theatre; Ridgewood; The Movies at Sheepshead Bay; Centre Sunnyside; Crossbay II; Forest Hills; Fresh Meadows; Main Street Cinemas;*

Movieworld; Hylan Plaza; The Movies at Staten Island.

Ronin—John Frankenheimer's comeback film is devoted to the panache of tough-looking men who chase one another in fast cars and then retire to cafés, where they sit around smoking. That's really all the movie is about: action flourishes and stoical gestures. Many of us enjoy this sort of thing, and *Ronin* is fun for a while. From America, there's Robert De Niro; from France, Jean Reno. Stellan Skarsgård represents the Eastern-bloc countries, and there's a willful Irish girl, Natascha McElhone. Mystification is all. Frankenheimer can be congratulated, I suppose, for not using computer-generated special effects, but his professionalism has a weary, cynical, and retro feel to it. (Denby; 10/5/98) (1 hr. 58 mins.; R) *Village Theatre VII; 34th Street Showplace; Chelsea; Criterion Center; First & 62nd St. Cinema; Orpheum 7; 84th Street; Metro Cinema; Whitestone; Kings Plaza; Linden Boulevard Multiplex; The Movies at Sheepshead Bay; Astoria; Cinema City; Continental; The Movies at Staten Island.*

★**Rush Hour**—A well-produced confection designed for quick payoff in the big cities, but it's pretty consistently funny. Jackie Chan is a cop from Hong Kong, Chris Tucker a popinjay on the LAPD. Each man has his own tricky, stylized movement, and each teaches the other how to move his way. The best bit: Chan fighting off assailants while catching a huge, priceless Ming vase that keeps tipping over. (Denby; 10/5/98) (1 hr. 37 mins.; PG-13) *Village East; Chelsea; State; Sutton; Orpheum 7; 84th Street; Metro Cinema; New Coliseum; Nova; Bay Plaza; Concourse Plaza; Whitestone; Canarsie; Cobble Hill; Kent Triplex; Kings Plaza; Linden Boulevard Multiplex; Marboro; Ridgewood; The Movies at Sheepshead Bay; Astoria; Cinema City; Cinemart; Crossbay; Jackson Triplex; Movieworld; Plaza; The Movies at Bayside; Hylan Plaza; The Movies at Staten Island.*

★**Saving Private Ryan**—At the beginning, a group of American soldiers land on Omaha Beach, on D day. Led by Captain John Miller (Tom Hanks), they jump over the side and get hit under the water (we can actually see the bullets, slowed down by the sea, striking their targets). In this one scene, and in another battle at the end, Spielberg knocks into oblivion every World War II movie ever made. This is a marvelous film, though it needs to be said that the material between the two battle scenes isn't on their transcendent level. It begins as an epic, changes into an anecdote, and works toward a kind of moral fable. After the beach has been secured, Captain Miller and some of his men (Adam Goldberg, Vin Diesel, Barry Pepper, Ed Burns, Jeremy Davies, and Tom Sizemore) are sent on a special mission. It seems that three brothers from Iowa have been killed; the Army wants the fourth brother, Private Ryan, sent home. When they at last find Ryan (Matt Damon), he doesn't want to be saved. The business of saving a single soldier gets folded into a larger question: What is the value of a decent gesture—any decent gesture—in war? (Denby; 7/27/98) (2 hrs. 48 mins.; R) *Waverly; 59th Street East; Lincoln Square.*

Slam—A young man discovers the inspiration of spoken-word poetry. With Saul Williams and Sandra Sohn. Directed by Mark Levin. (1 hr. 40 mins.; R) *Angelika Film Center; Lincoln Plaza Cinemas; Linden Boulevard Multiplex.*

Soldier—Kurt Russell is an aging soldier who must fight a new, ruthless generation to preserve his way of life. Directed by Paul Anderson. (2 hrs.; R) *Village East; Chelsea; Criterion Center; First & 62nd St. Cinema; UA East; 84th Street; New Coliseum; Nova; Bay Plaza; Concourse Plaza; Whitestone; Canarsie; Kent Triplex; Kings Plaza; Linden Boulevard Multiplex; Marboro; Pavilion Theatre; Ridgewood; The Movies at Sheepshead Bay; Astoria; Centre Sunnyside; Cinema City; Crossbay II; Jackson Triplex; Main Street Cinemas; Movieworld; Plaza; Hylan Plaza; The Movies at Staten Island.*

A Soldier's Daughter Never Cries—I would pan this if only there were something on the screen to pan. The daughter in question, Channe (Leelee Sobieski), grows up in Paris in the sixties, the offspring of a James Jones–like expatriate writer. Channe endures no more than the routine trials of a teenager's life and is very well loved by her handsome, sexy, all-wise dad (Kris Kristofferson), her smothering, slightly competitive bohemian mom (Barbara Hershey); her resentful adopted brother (Jesse Bradford), her hothouse-flower gay teen friend (Anthony Roth Costanzo), and even the family maid. They all love Channe, as indeed they should, but this is a wan, shapeless, and amazingly conventional piece of work. (Denby; 10/5/98) (2 hrs.; R) *Cinema I, II, Third Ave..*

Talk of Angels—An Irish governness takes a post in Spain and alters the family she lives with. Starring Polly Walker, Vincent Perez, Franco Nero, Frances McDormand, and Ruth McCabe. Directed by Nick Hamm. (1 hr. 37 mins.; PG-13) *Opens October 30 at Angelika Film Center.*

There's Something About Mary—The trouble with the Farrelly brothers is that in order to get a laugh, they dump on everybody and everything. It is the value of shock, of breaking taboos, of liberating secret fears. Ted (Ben Stiller) pines for high-school crush Mary (Cameron Diaz), so he sends a sleazy investigator, Healy (Matt Dillon), to spy on her. And of course Healy falls in love with her, too. When Healy visits Mary in her apartment, he falls into a misadventure with a dreadful little dog that is onto him. What Matt Dillon does to that dog is one of the wildest and funniest things in recent movie comedy. While watching this episode, we may feel we're being tested in some way. Do we have the honesty to admit that the abuse of a pesky little dog is funny? And we're tested again by Mary's brother, who is retarded. If you don't laugh at him, or at a man on crutches, or at a psychopathic hitchhiker, or at an old woman's withered breasts, then you stand accused of a craven obeisance to political correctness. And although I laughed at the poor dog, I didn't laugh at these other things. The insensitivity gets one down after a while. (Denby; 8/3/98) (1 hr. 59 mins.; R) *Village East; Chelsea; Criterion Center; First & 62nd St. Cinema; Lincoln Square; Fresh Meadows.*

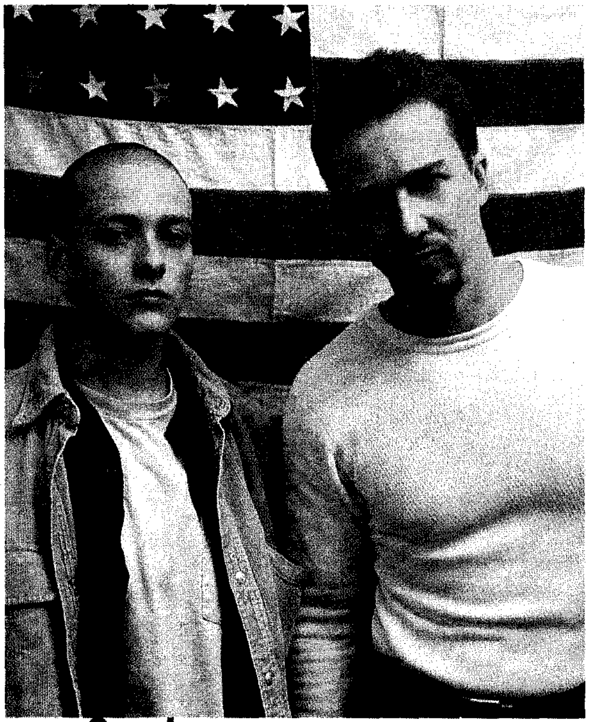
★**Touch of Evil**—Orson Welles's great 1958 thriller, which stars Welles, Charlton Heston, Janet

History

Women's Work

It's been more than a few years since aspects of feminist film theory were hotly debated among young females. No, today's conversations are more likely to detail which actress-director has her own production company and, in some circles, which company has the most femme name ("Jodie's Egg?" "Drew's Flower?"). It's that ignorance that makes the stories of the struggle some women fought just to make movies in the seventies—as described in film critic B. Ruby Rich's book *Chick Flicks* (Duke University Press)—even more outrageous: Women who tried to make student films as the guys played keep-away with the class equipment—for the entire semester. Or stories like Carolee Schneemann's, whose 1974 film *Fuses* (below) drove a Chicago audience to an ideological brawl, pitting sister against sister. "That was a moment which I have to admit I'm sometimes nostalgic for," says Rich. "When people would go to the barricades for ideas." It seems unlikely that Schneemann's film—in which she and her then-boyfriend star as a couple coupling, as seen through the eyes of her house cat—could have caused so much friction, but such was the gender-politics-charged environment of the day. "Carolee was very much ahead of her time," says Rich. "I think she was trying to put sex and authority and creativity together in a way that people hadn't seen before, and that made them very uncomfortable. Women were supposed to choose: They were either the muse or the artist at that time. Which was a big step up from being only the muse." After years of commenting on film, curating film collections, and heading up festivals (she sits on the Sundance selection advisory committee), Rich presents her compelling (and tolerably academic) collection of film reviews and musings on the old days and introduces films by three feminist pioneers (Schneemann, Yvonne Rainer, and Marjorie Keller) at MOMA on October 27. See "Museums, Societies, Etc." for more info. PATRICIA FALVO

Photograph courtesy of Anthology Film Archives.



Opening
Brotherly Hate

Hollywood's first real effort to fashion a story line from the world of white supremacism is surprisingly gritty: In *American History X,* the always impressive Edward Norton (pictured, right) tries to avenge his father's murder by joining a violent (surprise!) skinhead nation. Ultimately, he finds his conscience, but it may be too late to keep his brother (Edward Furlong, left) from heading down the very same lily-white road. Opens Wednesday, October 28.

Photograph by Peter Sorel/New Line.

Leigh, and Joseph Calleia, is one of the most intellectually and emotionally demanding movies ever made in Hollywood. He overloads the medium: He shoots large round faces, three or more in a frame, from underneath the chins; he sends degraded, comical figures scurrying across the shadowed De Chirico landscapes of an arcaded Mexican border town; he builds conversations that contain allusions within allusions, each character sniffing like a hound at the scent of meaning. *Touch of Evil* is tough to sit through; it's a jammed, discordant, discomforting experience—a nightmare, in fact, but a nightmare that leaves in the wake of its many complications a moral significance of disturbing perversity and brilliance. Take a deep breath and enjoy it. (Denby; 9/21/98) (1 hr. 48 mins.; NR) *Film Forum.*

★**Unmade Beds**—This is a maliciously funny satire of the New York singles scene—a joke about self-delusion and unhappiness—and it hurts. The talented British writer-director Nicholas Barker has created one of the more original movies of the year. He chose four single men and women and filmed them during the summer, fall, and winter of 1996–97. First, the subjects told him about their dating experiences in that period; Barker then mixed their actual words with inventions of his own, and they act themselves (with great skill). The funniest is Brenda Monte, a former lap dancer who needs money to keep up her mortgage payments. Mikey Russo is the tough-guy loner who lives in fear of being associated with a mutt. Aimee Copp, a young Valkyrie at 225 pounds, is desperately eager to get married, and she makes jokes out of her own misadventures. And Michael DeStefano, who is 40 and unmarried, is caught between resentment of the women who have rejected him and self-contempt. They are all caught in similar ways; it is, Barker implies, the common spiritual condition of hetero single life. But Barker allows these four the dignity of their unhappiness and in the end we build a kind of admiration for them. (Denby; 8/24/98) (1 hr. 33 mins.; NR) *The Screening Room.*

Urban Legend—A college campus is terrorized by a series of urban-legend-inspired killings. Starring Jared Leto, Alicia Witt, and Rebecca Gayheart. Directed by Jamie Blanks. (1 hr. 40 mins.; R) *Waverly; Criterion Center; Bay Plaza; Concourse Plaza; Whitestone; Kings Plaza; Linden Boulevard Multiplex; The Movies at Sheepshead Bay; Astoria; Crossbay II; The Movies at Staten Island.*

What Dreams May Come—Robin Williams fins his wife (Anabella Sciorra) in the afterlife with assistance from Cuba Gooding Jr. (1 hr. 48 mins.; PG-13) *Village Theatre VII; Chelsea; Murray Hill Cinemas; State; 72nd St. East; 86th Street; Lincoln Square; Olympia Theatre; Bay Plaza; Alpine; Cobble Hill; Pavilion Theatre; The Movies at Sheepshead Bay; Centre Sunnyside; Crossbay II; Forest Hills; Fresh Meadows; The Movies at Staten Island.*

Manhattan

Below 14th Street

Angelika Film Center—18 W. Houston St. (995-2000) *The Cruise; Happiness; The Impostors; Life Is Beautiful; Orgazmo; Slam.*

Art Greenwich Twin—Greenwich Ave. at 12th St. (505-CINE#616) *Bride of Chucky; The Opposite of Sex.*

Cinema Village 12th St.—22 E. 12th St. (924-3363) *Closed for renovations.*

Film Forum—209 W. Houston St. (727-8110) *Don't Look Now; Lenny Bruce: Swear to Tell the Truth; Touch of Evil.*

Quad Cinema—34 W. 13th St. (255-8800) *All the Rage; The Celebration; La Sentinelle; La Separation; Love Is the Devil.*

The Screening Room—54 Varick St. (below Canal) (334-2100) *Unmade Beds.* (See also "Museums, Societies, Etc.")

Village East—189 Second Ave., at 12th St. (529-6799) *The Alarmist; Beloved; Halloween H20; Pecker; Rush Hour; Soldier; There's Something About Mary.*

Village Theatre VII—66 Third Ave., at 11th St. (982-0400) *Antz; Apt Pupil; Pleasantville; Practical Magic; Ronin; What Dreams May Come.*

Waverly—323 Sixth Ave., at W. 3rd St. (505-CINE#603) *Clay Pigeons; Saving Private Ryan; Urban Legend.*

14th–41st Streets

19th Street East—890 Broadway, at 19th St. (260-8000) *Happiness; The Impostors; Pecker; Pleasantville; Practical Magic.*

34th Street Showplace—238 E. 34th St. (532-5544) *Antz; Pleasantville; Ronin.*

Chelsea—260 W. 23rd St. (505-CINE#597) *Antz; Apt Pupil; Bride of Chucky; The Mighty; A Night at the Roxbury; Ronin; Rush Hour; Soldier; There's Something About Mary; What Dreams May Come.*

Chelsea West—333 W. 23rd St. (505-CINE#614) *Beloved.*

Murray Hill Cinemas—160 E. 34th St. (689-6548) *Apt Pupil; Orgazmo; Practical Magic; What Dreams May Come.*

42nd–60th Streets

59th Street East—239 E. 59th St. (505-CINE#615) *Saving Private Ryan.*

Astor Plaza—44th St. bet. Broadway and Eighth Ave. (869-8340) *Practical Magic.*

Cinema I, II, Third Ave.—1001 Third Ave., at 60th St. (753-6022) *Beloved; The Impostors; A Soldier's Daughter Never Cries.*

Coronet—993 Third Ave., bet. 59th and 60th Sts. (505-CINE#608) *Pleasantville.*

Criterion Center—1514 Broadway, bet. 44th and 45th Sts. (354-0900) *Blade; Bride of Chucky; Halloween H20; Ronin; Soldier; There's Something About Mary; Urban Legend.*

Crown Gotham—969 Third Ave., bet. 57th and 58th Sts. (759-2262) *Next Stop, Wonderland.*

Eastside Playhouse—919 Third Ave., bet. 55th and 56th Sts. (755-3020) *Happiness.*

Embassy 1—1560 Broadway, bet. 46th and 47th Sts. (302-0494) *Orgazmo.*

Embassy 2-3—701 Seventh Ave., bet. 47th and 48th Sts. (730-7262) *Armageddon; Holy Man; A Night at the Roxbury.*

Guild 50th Street—33 W. 50th St. (757-2406) *Beloved.*

Paris Theatre—4 W. 58th St. (688-3800) *Life Is Beautiful.*

State—1540 Broadway, bet. 45th and 46th Sts. (391-2900) *Antz; Apt Pupil; Rush Hour; What Dreams May Come.*

Sutton—205 E. 57th St. (759-1411) *Orgazmo; Rush Hour.*

Worldwide Cinemas—340 W. 50th St. (505-CINE#610) *Dead Man on Campus; Ever After; How Stella Got Her Groove Back; The Negotiator; Your Friends & Neighbors.*

Ziegfeld—141 W. 54th St. (505-CINE#602) *Pleasantville.*

61st Street and Above, East Side

72nd St. East—1230 Third Ave., bet. 71st and 72nd Sts. (879-1313) *What Dreams May Come.*

86th Street—125 E. 86th St. (505-CINE#604) *Bride of Chucky; What Dreams May Come.*

86th Street East—210 E. 86th St. (249-1144) *Closed for renovations.*

Beekman—1254 Second Ave., bet. 65th and 66th Sts. (505-CINE#606) *The Mighty.*

First & 62nd St. Cinema—400 E. 62nd St. (505-CINE#957) *Bride of Chucky; Clay Pigeons; A Night at the Roxbury; One True Thing; Ronin; Soldier; There's Something About Mary.*

Gemini—1210 Second Ave., at 64th St. (832-1670) *Antz; Apt Pupil.*

New York Twin—1271 Second Ave., bet. 66th and 67th Sts. (744-7339) *Practical Magic.*

Orpheum 7—1538 Third Ave., at 86th St. (828-9738) *Antz; Apt Pupil; Beloved; Pleasantville; Practical Magic; Ronin; Rush Hour.*

UA East—1629 First Ave., at 85th St. (249-5100) *Soldier.*

61st Street and Above, West Side

62nd and Broadway—1871 Broadway, at 62nd St. (505-CINE#864) *Next Stop, Wonderland.*

84th Street—2310 Broadway, at 84th St. (877-3600) *Bride of Chucky; Ronin; Rush Hour; Soldier.*

Lincoln Plaza Cinemas—30 Lincoln Plaza, on Broadway bet. 62nd and 63rd Sts. (757-2280) *The Celebration; Happiness; The Inheritors; Lolita; Slam.*

Lincoln Square—1998 Broadway, at 68th St. (336-5000) *Antz; Beloved; The Impostors; The Mighty; A Night at the Roxbury; One True Thing; Practical Magic; Saving Private Ryan; There's Something About Mary; What Dreams May Come.*

Metro Cinema—2626 Broadway, bet. 99th and 100th Sts. (505-CINE#609) *Ronin; Rush Hour.*

New Coliseum—701 W. 181st St. (740-1545) *Antz; Bride of Chucky; Holy Man; Rush Hour; Soldier.*

Nova—3589 Broadway, bet. 147th and 148th Sts. (862-5728) *Antz; Bride of Chucky; Rush Hour; Soldier.*

Olympia Theatre—2770 Broadway, bet. 106th and 107th Sts. (505-CINE#613) *Practical Magic; What Dreams May Come.*

Regency—1987 Broadway, bet. 67th and 68th Sts. (505-CINE#585) *Pecker.*

Bronx

Area Code 718

Bay Plaza—2210 Bartow Ave., behind Bay Plaza Mall (320-3020) *Antz; Beloved; Bride of Chucky; Holy Man; Practical Magic; Rush Hour; Soldier; Urban Legend; What Dreams May Come.*

Concourse Plaza—214 E. 161th St. (588-8800) *Antz; Beloved; Bride of Chucky; Rush Hour; Soldier; Urban Legend.*

Whitestone—2505 Bruckner Blvd., at Hutchinson River Pkwy. (409-9037) *Antz; Apt Pupil; Beloved; Bride of Chucky; Halloween H20; Holy Man; Practical Magic; Ronin; Rush Hour; Soldier; Urban Legend.*

Brooklyn

Area Code 718

Alpine—6817 Fifth Ave., at 69th St. (777-FILM#580) *Antz; Apt Pupil; The Mighty; Orgazmo; Pleasantville; Practical Magic; What Dreams May Come.*

Canarsie—9310 Ave. L, at E. 93rd St. (251-0700) *Antz; Bride of Chucky; Halloween H20; Holy Man; Rush Hour; Soldier.*

Cobble Hill—265 Court St. (596-9113) *Antz; Beloved; Practical Magic; Rush Hour; What Dreams May Come.*

Fortway—6720 Ft. Hamilton Pkwy., at 68th St. (777-FILM#578) *Beloved; Bride of Chucky; A Night at the Roxbury; Rush Hour; Soldier.*

Kenmore—Church Ave. nr. Flatbush Ave. (777-FILM#576) *Beloved; Bride of Chucky; Rush Hour; Soldier.*

Kent Triplex—Coney Island Ave. at Ave. H (338-3371) *Antz; Bride of Chucky; Holy Man; Rush Hour; Soldier.*

Kings Plaza—5201 Kings Plaza; Flatbush Ave. at Ave. U (777-FILM#579) *Antz; Beloved; Holy Man; Ronin; Rush Hour; Soldier; Urban Legend.*

Kingsway—946 Kings Hwy. at Coney Island Ave. (777-FILM#577) *Apt Pupil; Bride of Chucky; The Mighty; Pleasantville; Practical Magic.*

Linden Boulevard Multiplex—Linden Blvd. and Eldert Lane (277-0303) *Antz; Apt Pupil; Beloved; Bride of Chucky; Halloween H20; Holy Man; Practical Magic; Ronin; Rush Hour; Slam; Soldier; Urban Legend.*

Marboro—6817 Bay Pkwy., at 69th St. (232-4000) *A Night at the Roxbury; Practical Magic; Rush Hour; Soldier.*

Pavilion Theatre—188 Prospect Park West (369-0838) *Antz; Beloved; Bride of Chucky; The Mighty; Pleasantville; Practical Magic; Soldier; What Dreams May Come.*

Ridgewood—55-27 Myrtle Ave., at Putnam Ave. (821-5993) *Antz; Bride of Chucky; Holy Man; A Night at the Roxbury; Practical Magic; Rush Hour; Soldier.*

The Movies at Sheepshead Bay—3907 Shore Pkwy, off Exit 9 at Belt Pkwy. (615-1700) *Antz; Apt Pupil; Bride of Chucky; Pleasantville; Practical Magic; Ronin; Rush Hour; Soldier; Urban Legend; What Dreams May Come.*

Queens

Area Code 718

Astoria—28-60 Steinway St. (726-1279) *Antz; Bride of Chucky; A Night at the Roxbury; Ronin; Rush Hour; Soldier; Urban Legend.*

Bay Terrace—211-01 26th Ave. and Bell Blvd., Bayside (428-4040) *Antz; Beloved; Pleasantville; Practical Magic; Ronin; What Dreams May Come.*

Centre Sunnyside—42-17 Queens Blvd. (361-6869) *Antz; Bride of Chucky; Pleasantville; Practical Magic; Soldier; What Dreams May Come.*

Cinema City—183-15 Horace Harding Expy., at 183rd St., Fresh Meadows (777-FILM#592) *Bride of Chucky; A Night at the Roxbury; Ronin; Rush Hour; Soldier.*

Cinemart—106-03 Metropolitan Ave., at 72nd Rd., Forest Hills (261-2244) *Antz; Beloved; The Impostors; Orgazmo; Rush Hour.*

Continental—70-20 Austin St., Forest Hills (544-1020) *Apt Pupil; Bride of Chucky; Ronin.*

Crossbay—94-11 Rockaway Blvd., at Woodhaven Blvd., Ozone Park (848-1738) *Beloved; Bride of Chucky; Rush Hour.*

Crossbay II—92-10 Rockaway Blvd., at 93rd St., Ozone Park (641-5330) *Antz; Holy Man; A Night at the Roxbury; Pleasantville; Practical Magic; Soldier; Urban Legend; What Dreams May Come.*

Elmwood—57-02 Hoffman Dr., Elmhurst (429-4770) *Antz; Rush Hour; Soldier; Urban Legend.*

Forest Hills—107-16 Continental Ave., at Queens Blvd. (261-7866) *Practical Magic; What Dreams May Come.*

Fresh Meadows—Eastbound Service Rd. at 190th St. (777-FILM#619) *Antz; Apt Pupil; Beloved; Pleasantville; Practical Magic; There's Something About Mary; What Dreams May Come.*

Jackson Triplex—82nd St. at Roosevelt Ave. (478-6777) *Bride of Chucky; Holy Man; Rush Hour; Soldier.*

Main Street Cinemas—72-66 Main St. (263-4828) *Antz; Pleasantville; Practical Magic; Soldier.*

Midway—108-22 Queens Blvd., at 71st Ave., Forest Hills (261-8572) *Closed for renovations.*

Movieworld—242-02 61st Ave., off Exit 31, Douglaston (423-7200) *Antz; Beloved; Bride of Chucky; A Night at the Roxbury; Practical Magic; Rush Hour; Soldier.*

North Shore Towers—27-10 Grand Central Pkwy., Floral Park (229-7702) *La Separation; Smoke Signals; A Soldier's Daughter Never Cries.*

Plaza—103-14 Roosevelt Ave., at 103rd St., Corona (639-0012) *Antz; A Night at the Roxbury; Rush Hour; Soldier.*

The Movies at Bayside—38-39 Bell Blvd., at 39th Ave. (225-7711) *Apt Pupil; Bride of Chucky; The Mighty; Rush Hour.*

Trylon—98-81 Queens Blvd., at 66th Ave., Rego Park (459-8944) *Pleasantville.*

Series

Freak Shows

Save yourself from the real horror that is Halloween weekend in Greenwich Village and instead give yourself a celluloid thrill: Catch a double bill of 'The Bride of Frankenstein' and 'Frankenstein' at Film Forum. The films are the openers of "Universal Horror," a series of twelve scary flicks from the Universal Studios archive. See "Museums, Societies, Etc." for more info.

Photograph courtesy of Film Forum/Photofest.

Staten Island

Area Code 718

Atrium—680 Arthur Kill Rd., nr. Richmond Ave., Eltingville (317-8300) *Antz; Apt Pupil; Bride of Chucky; Happiness; A Night at the Roxbury; Pleasantville; Practical Magic; Soldier; What Dreams May Come.*

Hylan Plaza—107 Mill Rd., at Hylan Blvd., New Dorp (351-0805) *Antz; Pleasantville; Practical Magic; Rush Hour; Soldier.*

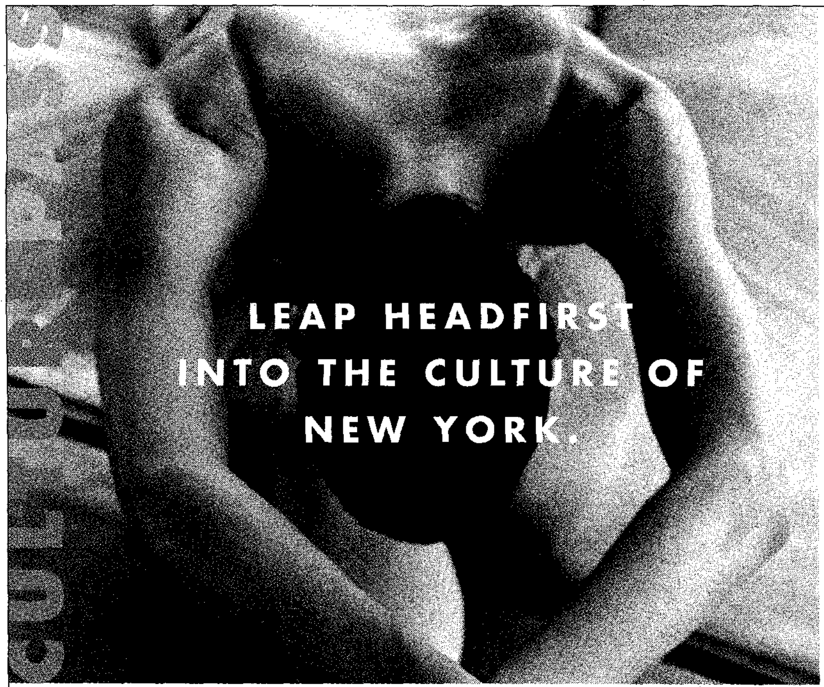
The Movies at Staten Island—141 E. Service Rd., at Victory Blvd., Travis (983-9600) *Antz; Apt Pupil; Beloved; Bride of Chucky; The Mighty; A Night at the Roxbury; Pleasantville; Practical Magic; Ronin; Rush Hour; Soldier; Urban Legend; What Dreams May Come.*

Museums, Societies, Etc.

A Different Light—11/1: *Jubilee Trail* (1954); 7 P.M. 151 W. 19th St. (989-4850); free.

American Museum of the Moving Image—"John Waters." 10/31: *Serial Mom* (1994) and *Eaten Alive* (1976). 11/1: *Desperate Living* (1977) and *Cry-Baby* (1990). 36-01 35th Ave., Astoria, Queens (718-784-4520). Tickets, $4.50–$8.50. Members and children under 4, free.

Anthology Film Archives—"New Filmmakers Series." 10/28: Shorts and *Jo-Jo at the Gate of Lions* (1992). "Films of Arturo Ripstein." 10/28: *In for Life* (1978) and *The Beginning and the End* (1993). 10/29 and 10/31: *Deep Crimson* (1996). 10/29: *Pious Lies* (1988). 10/30: *Hell Without Limits* (1977) and *The Queen of the Night* (1993). 10/31: *Woman of the Port* (1991). "First Light 10." 10/30: *Scenes From Under Childhood* (1967–70).



AMERICAN EXPRESS
CULTUREPASS
MUSEUMS
PERFORMANCES
THEATER
SPECIAL EVENTS
NEW YORK

MUSEUMS. THEATER. PERFORMANCES. SPECIAL EVENTS. Get closer to the culture of New York, with up to 50% off theater and performing arts tickets, free unlimited admission to museums, and special invitations to unique events. Introducing American Express CulturePass. The affordable pass to the culture of the city. To order, call toll free 1 877 ART-PASS.

1 877 ART-PASS
www.culturepass.com

American Express would like to thank its partners: New York Convention and Visitors Bureau, Museums New York Magazine, and Playbill On-Line.

AMERICAN EXPRESS ® Cards

New York

READER SERVICES

MOVING?

Please give us four to six weeks' notice of a change of address. Please check the appropriate box.
Even if you have notified the post office about your change of address, please fill out and mail this form to us to ensure accurate delivery of your magazine.

NEW SUBSCRIPTION OR RENEWAL?

Fifty issues of *New York*, only $42.00.
Please check the appropriate box.

UNLISTING SERVICE?

***New York* Magazine makes available to other quality publications and carefully screened companies the names of its subscribers. If, however, you do not wish to have your name made available, please check the appropriate box.**

☐ New subscription.
☐ Renewal.
☐ Payment enclosed.
☐ Bill me later.
☐ Change of address: Please note new address.
☐ Please do not make my name and address available to other publications or companies.

NAME

ADDRESS APT. NO.

CITY STATE ZIP

Attach mailing label here and send to:
NEW YORK MAGAZINE
P.O. BOX 54661
BOULDER, COLORADO 80322-4661

Solutions to last week's puzzles

L	O	W	D	O	W	N	■	R	E	D	H	E	A	D
L	■	O	■	G	■	A	■	U	■	I	■	P	■	O
A	R	T	H	R	I	T	I	S	■	A	D	I	E	U
M	■	C	■	E	■	I	■	S	■	G	■	S	■	B
A	C	H	E	■	H	O	R	I	Z	O	N	T	A	L
■	■	E	■	Z	■	N	■	A	■	N	■	L	■	E
■	E	R	R	A	T	A	■	N	E	A	R	E	S	T
■	■	■	■	B	■	L	■	R	■	L	■	■	■	■
T	O	E	N	A	I	L	■	O	B	L	I	G	E	■
R	■	P	■	G	■	O	■	U	■	Y	■	E	■	■
A	B	S	O	L	U	T	E	L	Y	■	K	N	E	E
C	■	I	■	I	■	T	■	E	■	B	■	U	■	I
I	G	L	O	O	■	E	X	T	O	L	L	I	N	G
N	■	O	■	N	■	R	■	T	■	U	■	N	■	H
G	I	N	G	E	R	Y	■	E	A	R	N	E	S	T

■	I	S	A	■	B	R	R	■	S	E	N	D	A	■	■	S	N	A	G	S
S	C	E	N	A	R	I	O	■	U	S	E	D	T	O	■	P	O	S	E	S
C	O	R	D	W	O	O	D	■	C	O	T	T	O	N	M	A	T	H	E	R
I	N	G	■	N	A	T	■	P	C	T	■	■	M	E	A	R	A	■	■	■
■	■	E	N	I	D	■	W	O	O	E	R	S	■	R	H	E	T	T	S	■
A	R	K	I	N	■	S	A	M	U	R	A	I	■	■	■	R	E	H	A	B
W	O	O	L	G	A	T	H	E	R	I	N	G	■	V	M	I	■	E	N	A
A	B	U	■	S	I	L	O	■	■	C	A	N	V	A	S	B	A	C	K	S
K	U	S	H	■	M	O	O	R	E	■	T	A	I	L	S	■	F	L	A	K
E	S	S	A	Y	■	■	■	E	M	U	■	L	V	I	■	U	F	O	■	■
S	T	E	V	E	■	B	O	S	S	T	W	E	E	D	■	S	A	C	R	O
■	■	V	E	T	■	R	A	T	■	A	P	R	■	■	■	H	I	K	E	D
A	M	I	N	■	T	E	R	R	E	■	A	S	A	I	L	■	R	I	L	E
H	I	T	S	T	H	E	S	I	L	K	■	■	S	M	I	T	■	S	I	N
A	D	Z	■	R	E	D	■	C	R	E	P	E	S	U	Z	E	T	T	E	S
T	I	K	K	I	■	■	■	T	O	Y	O	T	A	S	■	N	O	I	S	E
■	S	Y	N	O	D	S	■	S	Y	S	T	E	M	■	B	A	N	C	■	■
■	■	■	A	L	B	A	N	■	■	T	A	S	■	V	A	N	■	K	O	O
T	H	E	V	E	L	V	E	T	F	O	G	■	F	E	L	T	S	I	C	K
R	I	V	E	T	■	E	L	A	I	N	E	■	D	I	S	S	E	N	T	S
A	M	A	S	S	■	■	L	U	B	E	S	■	A	L	A	■	E	G	O	■

Ground Rules:

These brief reviews, where noted, are condensed versions of reviews by David Denby...A ★ denotes a current release that *New York* recommends, ranging from best-of-the-year picks to worthy curios to flawed movies with one outstanding element...Reviews are followed by the Manhattan theaters where the film is playing.

"First Light 11." 10/31: *The Lighted Field* (1987) and *Imaginary Light* (1994). "Secret Life of Anthology Film Archives." 10/31: Videos and films by Anthology workers. 32 Second Ave., at 2nd St. (505-5110); $7.

Donnell Media Center—"A Gift From Mary Pickford." 10/28: *What the Daisy Said* (1910) and *My Best Girl* (1927). 11/4: *The Taming of the Shrew* (1929). "Commemorating CBS News." 10/29: *The Making of the President, 1964* (1965) and *Television and Politics* (1971). 20 W. 53rd St. (621-0619); free.

Film Forum—"Universal Horror." 10/30–10/31: *Frankenstein* (1931) and *The Bride of Frankenstein* (1935). "Keaton Classics." 11/2: *Sherlock Jr.* (1923) and *Go West* (1925). 209 W. Houston St. (727-8110); $8.

Film Society of Lincoln Center (The Walter Reade Theater)—"Creating a Nation: The Cinema of Israel." 10/27: *Sabra* (1933) and *Tent City* (1951). 10/29: *Sallah Shabati* (1964). 10/29 and 10/31: *Casablan* (1962). 10/30 and 10/31: *Hole in the Moon* (1965). 10/30 and 11/1: *I Love You Rosa* (1972). 10/31: *My Michael* (1975). 11/1: *Life of Jews in Palestine* (1913) with *Shivat Zion*. 11/1–11/2: *Late Summer Blues* (1986). 11/2: *Black Banana* (1976). 11/3: *Hide and Seek* (1980) and *Paratroopers* (1977). "Movies for Kids." 10/31–11/1: *An American Tail* (1986). Call 875-5600 for info. 65 W. 65th St., plaza level (875-5600); regular screenings $8.50–$15.

French Institute—"Catherine Deneuve: A Retrospective." 10/27: *Indochine* (1992). 11/3: *Belle de Jour* (1967). Florence Gould Hall, 55 E. 59th St. (355-6160); $7.

Guggenheim Museum—"French Cinema, 1958–1998." 10/28: *Boyfriends and Girlfriends* (1987). 10/28 and 10/30: *Othon* (1971). 10/30: *Contempt* (1963). 10/31: *Hypothesis of the Stolen Painting* (1978) and *The Green Room* (1978). Peter B. Lewis Theater; 1071 Fifth Ave., at 89th St. (423-3587). Tickets free with admission.

Japan Society—10/19: *Silence* (1971). 333 E. 47th St. (752-3015); $5 members, $8 nonmembers, students, and senior citizens.

Jewish Museum—11/1: *Out for Love, Be Back Shortly* (1997); 6:30 P.M. 1109 Fifth Ave., at 92nd St. (423-3224); $8 general public, $7 members.

Museum of Modern Art—"Recent Films from Germany." 11/1–11/13. The annual survey of new films from the Federal Republic of Germany. "G. W. Pabst." Through 10/31. A retrospective of the surviving work of the Germany-based director. "Chick Flicks." 10/27: *Broken Blossoms* (1919), *Film About a Woman Who* (1974), *Fuses* (1965), and *Misconception* (1977). 10/29: Michael Apted's *Inspirations* (1997). 10/30: Ken Burns's *Frank Lloyd Wright* (1998). "Tribute to Kenji Mizoguchi." 10/31: *The Life of Oharu* (1952) and *Utamara and His Five Women* (1946). "Big As Life: An American History of 8 mm Films." 10/29: Films by Hammer, Liotta, Eros, Kern, Beth and Scott B., and Murray. "New Documentaries." 10/29– 10/30: *Aldous Huxley: The Gravity of Light* (1997). 11 W. 53rd St. (708-9400); free with $9.50 admission.

Symphony Space—"The United Artists Adventure." 10/27: *Sparrows* (1926) and *Lili Marleen* (1980). 11/3: *Man of the West* (1958) and *For a Few Dollars More* (1965). 2537 Broadway, at 96th St. (864-5400); $8, $5 members.

The Screening Room—Friday and Saturday at midnight: *Taxicab Confessions*. Sunday brunch: *Breakfast at Tiffany's* (1961). Through 10/29: HBO Documentary Film Festival. Call theatre for info. 54 Varick St. (334-2100); $8 ($5 for Sunday brunch patrons).

YWCA Cine-Club—"Japanese Cinema." 10/31–11/1: *Himatsuri* (1984). 610 Lexington Ave., at 53rd St. (735-9717); $6 members, $7 nonmembers.

theater

Atlantic's *Wolf Lullaby*...Geeks at La MaMa

Ground Rules:

Except where noted, Broadway shows begin at 8 and are dark Monday. Wallet-watchers should keep in mind the TKTS booths, where discount tickets are available (for that day's performance only) to many Broadway and Off Broadway shows. TKTS booths are at Broadway and 47th St. and 2 World Trade Center, mezzanine level; call 212-768-1818 for more info. Involved in a production and want to submit details for a possible listing? Call 212-508-0740.

Broadway

Previews and Openings

I'm Still Here . . . Damn It!—Sandra Bernhard returns with the one-woman show that enraptured audiences last season at the Westbeth. She promises there'll be a lot of new material in this version, but its essence—catty, chatty, batty—should remain the same, and its targets will continue to be those who most deserve it. (Namely, supermodels and the men who love them.) $35–$55. Mon.–Sat. at 8. In previews for an 11/5 opening. *Booth Theatre, 222 W. 45th St. (239-6200).*

Little Me—Martin Short gets a well-deserved chance at Broadway redemption, this time with a decent Neil Simon libretto puffing his wings. Simon tailor-made the book of this Cy Coleman and Carolyn Leigh musical for Sid Caesar, and Short—with his quick-molting skin and rubbery face—is an Antony to Caesar if ever there was one. Watch as he tears through the roles of Noble Eggleston (doctor, lawyer, governor of both Dakotas), Amos Pinchley (miser), Otto Schnitzler (Hollywood despot), and four others, while Faith Prince sails along as his belle Belle from Drifter's Row. Rob Marshall, the prodigiously gifted co-director of *Cabaret*, directs. $75. Tues.–Sat. at 8, Wed., Sat., and Sun. at 2. In previews for an 11/12 opening. *Roundabout Theatre Company's Stage Right, 1530 Broadway, at 45th St. (719-1300).*

On the Town—With the exception of its dance numbers, this revival received mostly enthusiastic notices when the Public Theatre mounted it in Central Park two seasons ago. The show now opens on Broadway, newly choreographed, with the entire cast intact. (Hello, sailors!) They're a mostly unknown bunch—as befits the musical that gave Jerome Robbins, Leonard Bernstein, Betty Comeden, and Adolph Green their Broadway debuts—but they're also an energetic one, as befits the story of a trio of sailors on shore leave. Lea DeLaria, the comic who opens all her routines with "That's right! I'm a *biiiiiiiig* dyke," returns as the brash cabbie. Would you ever have guessed? New York, New York, by God—*it's a helluva town*. $20–$75. Tues.–Sat. at 8, Wed. and Sat. at 2, Sun. at 3. In previews for an 11/19 opening. *Gershwin Theatre, 222 W. 51st St. (307-4100).*

Now Playing

Art—I sympathize with this play by Yasmina Reza, which was the hit of Paris in 1995 and of London in 1996, and won awards in both cities. The plot is simple. Serge spends 200,000 francs on a five-by-four painting by the renowned Antrios that is all white except for some diagonal scratches. His friend Marc considers this Antrios shit, and Serge's purchase of it an insult to their friendship. He tries to enlist the third of our musketeers, Yvan, to side with him. But confronted with Serge and the painting, Yvan does what he does best: He wavers. Reseeing the play with a new British cast was eye-opening. The American cast played more for the lines, the British more for the characters behind them; both ways are just fine. Brian Cox, Henry Goodman, and David Haig work wonders, as did their predecessors. (Simon: 3/16/98 and 10/5/98.) $45–$60. Tues.–Sat. at 8, Wed. and Sat. at 2, Sun. at 3. Opened 3/1/98. *Royale Theatre, 242 W. 45th St. (239-6200).*

Beauty and the Beast—A musical based on a movie based on a fairy tale. Setting box-office and, presumably, merchandising records even as we speak. Toni Braxton plays the girl; James Barbour plays the (hairy) boy. With Tony-award-winning costumes by Ann Hould-Ward; lyrics by Tim Rice and Howard Ashman; music by Alan Menken. $22.50–$70. Tues.–Sat. at 8, Wed. and Sat. at 2, Sun. at 3. Opened: 4/18/94. *Palace Theatre, 1564 Broadway, at 47th St. (307-4100). 2 hrs. 30 mins.*

The Beauty Queen of Leenane—Martin McDonagh's Drama Desk Award–winning drama about an old woman's attempts to sabotage her daughter's love life. $20–$60. Tues.–Sat. at 8, Wed. and Sat. at 2, Sun. at 3. *Walter Kerr Theatre, 219 W. 48th St. (239-6200).*

Opening Unsettled

In James Henry Redwood's 'The Old Settler,' the bond between two sisters nearly comes undone when a man, considerably younger than them both, moves into their Harlem tenement and tries to woo one away. Leslie Uggams stars; opens October 28 at Primary Stages.

Photograph by Kenton Yeager.

Bring In 'da Noise, Bring In 'da Funk—George C. Wolfe and Savion Glover's Tony-winning history of African-Americans as told through tap dancing, poetry, and song. $20–$70. Tues.–Sat. at 8, Wed. and Sat. at 2, Sun. at 3. *Ambassador, 219 W. 49th St. (239-6200). 2 hrs.*

Cabaret—I question converting the Henry Miller Theatre into the Kit Kat Klub for this show, complete with poorer sight lines and tables for overpriced and distracting drinks. Otherwise, the Roundabout is to be roundly applauded for re-creating Sam Mendes's 1993 London production, even if with some diminishment. Aided by Rob Marshall as co-director and choreographer, Mendes confirms his directorial reputation with the nightclub scenes. Joe Masteroff's refurbished book emphasizes the squalor of 1930 Berlin nightlife and the bisexuality of Clifford, the writer hero. The supporting cast delivers staunchly. Shortcomings notwithstanding, this revival has enough to satisfy all but the most fastidious. (Simon: 3/30/98.) Now starring Jennifer Jason Leigh as Sally Bowles. $50–$75. Tues.–Sat. at 7:30, Wed., Sat., and Sun. at 2. Cabaret, bar, and banquette seating available. Opened 3/19/98. *Kit Kat Klub, 124 W. 43rd St. (719-1300).*

Cats—Now and for the foreseeable future. By Andrew Lloyd Webber, of course, with an assist from T. S. Eliot. $37.50–$70. Mon. and Tues. at 8, Wed. at 2 and 8, Fri. at 8, Sat. at 2 and 8, Sun. at 3. Opened: 10/7/82. *Winter Garden Theater, 1634 Broadway, at 50th St. (239-6200). 2 hrs. 30 mins.*

Chicago—It was a gamble to transfer the Encores! production of *Chicago* to Broadway, but since *Chicago* is about women who kill their men and the mercenary lawyer who gets them off, gambling seems like the merest peccadillo. Especially when, as here, it pays off. All is concise, calibrated, calculated, but nothing is stinted on. Every bosom, pelvis, and long leg is in business to keep the women in the audience identifying, the men panting. If Chicago in the twenties was like this, it was more fun than Periclean Athens. (Simon: 12/2/96.) Now starring Ute Lemper, Karen Ziemba, Brent Barrett, and Tom McGowan. $20–$75. Tues.–Fri. at 8, Sat. at 2 and 8, Sun. at 2 and 7. Opened 11/14/96. *Shubert, 225 W. 44th St. (239-6200).*

Footloose—Kevin Bacon, sadly, is not a part of this maxi-musical adaptation of the 1984 movie, but the lead does have his haircut. The kids sing the same Kenny Loggins and Tom Snow songs. And they recite anxious-teen dialogue by the same screenwriter, Dean Pitchford. Let's hear it for the boy! $20–$75. Mon.–Sat. at 8, Wed. and Sat. at 2. Opened 10/22/98. *Richard Rodgers Theatre, 226 W. 46th St. (307-4100).*

Getting and Spending—Investment bankers are back in contemporary drama. But this time—get this—*they're the good guys.* In this new play by Legal Aid Society president Michael J. Chepiga, a Wall Street whiz makes $18 million from insider trading and gives it all to the poor. The law catches up with her, so she heads down to Kentucky, where the country's best defense attorney is lazing away in retirement. He agrees to represent her, though of course reluctantly, and from then on, it's a will-they-or-won't-they romantic nail-biter and is-she-or-isn't-she courtroom drama. $35. Tues.–Sat. at 8, Wed. and Sat. at 2, Sun. at 3. Opened 10/25/98. *Helen Hayes*

Theatre, 240 W. 44th St. (239-6200).

Jekyll & Hyde—Man turns into beastly man, all in the name of science. Book and lyrics by Leslie Bricusse, music by Frank Wildhorn. $45–$75. Tues.–Sat. at 8; Wed. and Sat. at 2, Sun. at 3. Opened 4/28/97. *Plymouth Theatre, 236 W. 45th St.(239-6200).*

Les Misérables—The implacable Inspector Javert hounding the innocent ex-convict Jean Valjean; the pathetic Fantine, wronged by the entire world, dying as she entrusts her daughter, Cosette, to the now-prosperous Mayor Valjean; the dastardly Thénardiers bringing up Cosette as a scullion while cosseting their own daughter, Eponine—what a story! Just synopsizing the plot brings tears to the iciest eyes. (Simon: 3/31/97.) $15–$75. Tues.–Sat. at 8, Wed. and Sat. at 2, Sun. at 3. Opened: 3/12/87. *Imperial Theater, 249 W. 45th St. (239-6200). 3 hrs. 15 mins.*

The Lion King—This spectacle rightfully earns that most abused of epithets: *magical*. Kiddies will delightedly swallow it whole, unless they are tiny and flappable. But this is the one such show adults will feast on, too, mostly because of the wonders wrought by Julie Taymor, who designed and directed this cornucopia of dazzlements. Puppetry from East and West is put to superlative use, yet the actors, singers, and dancers are accorded enough humanity to ply their anthropomorphic skills. And Taymor has found ways to transmute the strictly cartoonish bravura of the big-screen Lion King onto a stage so that nothing is lost in translation. (Simon: 12/1/97). $20–$80. Wed.–Sat. at 8, Wed. and Sat. at 2, Sun. at 1 and 6:30. Opened 11/13/97. *New Amsterdam Theater, 214 W. 42nd St. (307-4100).*

Mamaloshen—Mandy Patinkin's evening of Yiddish hummables, complete with deadpan translation of "White Christmas," moves uptown for a brief Broadway engagement after several packed weeks at the Angel Orensanz. The mere sound of his voice would make Moses *ferklempt*. $30–$55. Tues.–Sat. at 8, Wed. and Sat. 2. Through 11/7. *Belasco Theatre, 111 W. 44th St. (239-6200).*

Miss Saigon—This reworking of Puccini's *Madama Butterfly*, set in Vietnam during the fall of Saigon, is now one of Broadway's ten longest-running musicals. Music by Claude-Michel Schonberg; lyrics by Alain Boublil and Richard Maltby Jr.; directed by Nicholas Hytner. $15–$75. Mon.–Sat. at 8, Wed. and Sat. at 2. Opened: 4/11/91. *Broadway Theater, 1681 Broadway, at 53rd St. (239-6200).*

The Phantom of the Opera—Nine leads, ten years, and roughly 7 million theatergoers later, Andrew Lloyd Webber's blockbuster continues to pack them in. $15–$75. Mon.–Sat. at 8, Wed. and Sat. at 2. Opened: 1/26/88. *Majestic Theater, 247 W. 44th St. (239-6200). 2 hrs. 30 mins.*

Ragtime—A musical based on E. L. Doctorow's historical novel, with a book by Terrence McNally and music by the composer-lyricist team of Stephen Flaherty and Lynn Ahrens. The epic, neatly trimmed and tidied for the stage, braids the fates of three fictitious families—one black, one Jewish, one Wasp—and an assortment of historical characters. $31–$125. Tues.–Sat. at 8, Wed. and Sat. at 2, Sun. at 3. Opened 1/18/97. *Ford Center for the Performing Arts, 213 W. 42nd St. (307-4100).*

Rent—The late Jonathan Larson's reimagining of Puccini's *La Bohème* as it might be lived by a gaggle of contemporary sick and hip types living in the East Village. $35–$80. Tues.–Sat. at 8, Sat. at 2, Sun. at 2 and 7. *Nederlander Theater, 208 W. 41st St. (307-4100). 2 hrs. 45 mins.*

The Scarlet Pimpernel—You've seen the billboard. Now come see the show about romance, honor, the French Revolution, and, most important, fabric. Pop composer Frank Wildhorn (*Jekyll & Hyde*) did the score. Nan Knighton has recently revised her book, adapted from Baroness Orczy's novel for the stage. Douglas Sills stars. $20–$75. Tues.–Sat. at 8, Wed. and Sat. at 2, Sun. at 3. Opened 11/9/97. *Minskoff Theatre, 200 W. 45th St. (307-4100).*

Side Man—This enjoyable play by Warren Leight is about sidemen, yesteryear's second-tier jazz musicians who hired out as supplementary players to various bands, and about their women. It is narrated by Clifford, the son of Gene, a trumpet player, and Terry, a sweet thing turned bitter. As the play moves from 1985 to 1953 and back, we hear about his parents' courtship, his birth, and the parents' growing estrangement as he grows up. We also get glimpses of the lives of Gene's fellow sidemen, Al, Ziggy, and Jonesy, and the waitress who beds or marries some of them. As things move near-imperceptibly from comedy to drama, we relish the jive, the jokes, the frustrations enacted by seven actors in a production neatly tied together by Michael Mayer's apt direction. (Simon: 3/23/98.) Now with Christian Slater. $25–$60. Tues.–Sat. at 8, Wed. and Sat. at 2, Sun. at 3. *Golden Theatre, 252 W. 45th St. (239-6200).*

Smokey Joe's Cafe: The Songs of Leiber and Stoller—They say the neon lights are bright on Broadway, and when this show—drawn from the songbook Jerry Leiber and Mike Stoller wrote to accompany the American baby-boomer childhood experience—breezes into New York City, people gonna scrape and bow. A tip, tip, tip, young blood: Buy yourself a ticket, sit down in the very first row. Tues.–Sat. at 8, Wed. and Sat. at 2, Sun. at 3. $65–$75. *At the Virginia Theatre, 245 W. 52nd St. (239-6200)?* Uh-huh. *2 hrs. 10 mins.*

The Sound of Music—Returns to Broadway for the first time since its 1959 premiere. Hum along; bring the kids. Rebecca Luker, who played a memorable Magnolia in *Show Boat*, plays the nun turned governess, and Michael Siberry plays the widower captain. $50–$75. Wed.–Sat. at 8, Wed. and Sat. at 2, Sun. at 1 and 6:30. Opened 3/12/98. *Martin Beck Theatre, 302 W. 45th St. (239-6200).*

Swan Lake—Ordinarily a white plague of tutus and tulle, this new interpretation of Tchaikovsky's ballet by Matthew Bourne is decidedly *noir*, and the swans are all male. London loved it. $15–$75. Mon.–Sat. at 8, Wed. and Sat. at 2. *Neil Simon Theatre, 250 W. 52nd St. (307-4100).*

Titanic—What it lacks in suspense it makes up for in Tony awards (five, in 1997, including Best Musical). Music and lyrics by Maury Yeston; book by Peter Stone. Directed by Richard Jones. $45–$80. Mon.–Sat. at 8, Wed. and Sat. at 2. Opened 4/23/97. *Lunt-Fontanne Theatre, 205 W. 46th St. (307-4100).*

Off Broadway

Previews and Openings

The Knee Desires the Dirt—A coming-of-age story about three generations of Louisiana women. $15–$30. Tues.–Fri. at 8, Sat. at 2 and 8, Sun. at 3. Previews begin 10/27 for an 11/4 opening. *Theatre Four, 424 W. 55th St. (239-6200).*

Kuni-Leml—The Jewish Repertory Theatre opens its twenty-fifth season with a revival of this musical about a young woman whose father offers her hand in marriage to the wrong man. $35. Tues.–Thurs. and Sat. at 8, Sun. at 7, Wed. and Sun. at 2. In previews for an 11/1 opening. *Playhouse 91, 316 E. 91st St. (831-2000).*

The Memory of Water—Three sisters, all of a distinctly different stripe, are reunited after their mother's death in this new play by British playwright Shelagh Stephenson. John Tillinger directs. $36. Tues.–Fri. at 7:30, Sat. and Sun. at 3 and 7:30. In previews for an

Backstage
Costume Trauma

The comic success of *The Mystery of Irma Vep*, now playing nightly at the Westside Theatre, is predicated on split-second costume changes, high spoofery, cross-dressing, and puns—probably in that order. Just two men, Everett Quinton and Stephen DeRosa, play all eight roles in the late Charles Ludlam's delirious penny dreadful, and both of them draw some of their biggest laughs when they walk off the stage as men and return, a flash of an instant later, in ladies' wigs and twenty square yards of hideous plumage. Squeezing these actors in and out of their fourteen costumes, nine wigs, and two hats requires nimble fingers and nerves of steel, as their two changers, Michelle Gore and Richard J. Nash Jr., will attest. "I used to go to bed thinking about how to do things better," reports Nash, an old backstage hand at 25. "If it doesn't happen 1-2-3," says Gore, also 25 and an aspiring actress, "you lose the laugh." Because she and Nash have roughly 70 costume changes to execute, both started working on the show just one week after the actors did. They memorized the script, worked on mock-ups, and familiarized themselves with Velcro, the show's secret ingredient and unbilled co-star. There have been a few mishaps, naturally: During previews, Quinton accidentally ran onstage in the costume of Lady Enid, the belle of the haunted manor, while wearing the buck teeth of Nicodemus, the groundsman, whom he had played in the scene before. Gore once trotted onstage with Quinton during a curtain call because his dress was still open in the back. (She thinks no one noticed.) Both changers have learned how to walk and dress the actors simultaneously, because they usually enter and exit through different doors. And both have learned how to keep a straight face. "I can usually do it," says Gore. "Depending on how crooked their wigs are." JENNIFER SENIOR

Stephen DeRosa (left) and Everett Quinton

Photograph by Anita & Steve Shevett.

11/10 opening. *Manhattan Theatre Club, 131 W. 55th St. (581-1212).*

The Old Settler—Primary Stages starts its season with this 1995 play by John Henry Redwood about two sisters, both middle-aged, and the effects a young boarder has on their relationship when he tries to woo one of them out of their Harlem tenement. Starring the very fine Leslie Uggams. $30–$35. Tues.–Fri. at 8, Sat. at 2 and 8, Sun. at 3. In previews for a 10/28 opening. *Primary Stages, 354 W. 45th St. (333-4052).*

Pericles—Shakespeare's late romantic drama, which most scholars assume he wrote with a collaborator, recounting the adventures of the prince of Tyre. Directed by Brian Kulick. $45. Tues.–Fri. at 8, Sat. at 2 and 8, Sun. at 2. In previews for an 11/1 opening. *The Public's Martinson Hall, 425 Lafayette St. (239-6200).*

The Primary English Class—A revival of Israel Horovitz's 1976 comedy about a group of students who gather for an English immersion class and the woman who teaches them. Didi Conn (best known, perhaps, as Frenchie from *Grease*), stars; two-time Tony winner Gerald Gutierrez directs. $30–$45. Tues.–Fri. at 8, Sat. at 7 and 10, Sun. at 3 and 7. Previews begin 10/27 for an 11/15 opening. *Minetta Lane Theatre, 18 Minetta Lane. (307-4100).*

The Shaughraun—The Irish Rep. revives a rarely performed 1874 melodrama (complete with the requisite forbidden passion, swordplay, and damsels in distress) to open its tenth season. $30–$35. Tues.–Fri. at 8, Sat. at 3 and 8, Sun. at 3. Previews begin 10/30 for an 11/12 opening. *Irish Repertory Theatre, 132 W. 22nd St. (727-2737).*

This Is Our Youth—Second Stage reprises Kenneth Lonergan's critically adored and pitch-perfect story of three young Upper West Siders, all adrift, all drug-prone, all slouching at various rates toward adulthood. Mark Brokaw once again directs; Mark Rosenthal, Mark Ruffalo, and Missy Yager star. $40. Tues. and Thurs.–Sat. at 8, Wed. and Sun. at 7, Sat. and Sun. at 2. In previews for an 11/3 opening. *Second Stage Theatre, 2162 Broadway, at 76th St. (787-3392).*

Trainspotting—The play, which preceded the movie but followed the novel. Toilet scene still included. $19–$40. Tues.–Fri. at 8, Sat. at 2 and 8, Sun. at 3 and 7. Previews begin 10/27 for an 11/15 opening. *Players Theatre, 115 MacDougal St. (239-6200).*

Wolf Lullaby—Atlantic Theater Company kicks off its season with Australian playwright Hilary Bell's play about a child murderer in a remote Tasmanian town. $35–$40. Tues.–Fri. at 8, Sat. at 2 and 8, Sun. at 7. In previews for a 10/28 opening. *Atlantic Theater, 336 W. 20th St. (239-6200).*

Zora Neale Hurston—A revival of Laurence Holder's 1990 hit about the author, social critic, and queen of the Harlem Renaissance. $15–$30. Tues., Wed., Sat. at 2, Thurs.–Sat. at 8, Sun. at 3. In previews for a 10/29 opening. *American Place Theatre, 111 W. 46th St. (239-6200).*

Now Playing

The After-Dinner Joke—Caryl Churchill's 1978 radio play about a young woman's misadventures in not-for-profit byzantium. If the play is as trenchant about the hypocrisies of Naderites as *Serious Money* was about Reagan- and Thatcherites, it should be great. Presented by Monster[less] Actors Inc. $12. Wed.–Sat. at 8, Sun. at 3. Through 10/31. *Currican Theatre, 154 W. 29th St. (462-9279).*

Blue Man Group: Tubes—Smart silliness, with toilet paper, neon-colored paint, cereal, etc. Wildly inventive, and appropriate for just about everyone—kids, adults, foreigners, haters and lovers of performance art. $39–$49. Tues., Wed., Thurs. at 8, Fri. and Sat. at 7 and 10, Sun. at 4 and 7. *Astor Place Theatre, 434 Lafayette St. (254-4370).*

Chaim's Love Song—A new play by Marvin Chernoff about the relationship between a young Irish woman and a retired mailman. $35. Tues.–Sat. at 8, Wed. and Sat. at 2, Sun. at 3. *Raymond J. Greenwald Theatre, 307 W. 26th St. (633-6322).*

Collected Stories—Donald Margulies's almost-Pulitzer-winning play about the friendship between a protégée and her mentor—and how it transforms when the former uses intimate details of the latter's life in her first published novel. Uta Hagen and Lorca Simons star. $42.50–$47.50. Tues.–Sat. at 8, Wed. and Sat. at 2, Sun. at 3. *Lucille Lortel Theatre, 121 Christopher St. (239-6200).*

Communicating Doors—A devilishly cunning prestidigitator, this Alan Ayckbourn! In this, the forty-ninth of his 53 plays, he combines three genres: the drawing-room comedy, the thriller, and the time-tripping fantasy. He manages to get them roisterously into one another's hair, exactly as entangled as he wants them at any skittish moment. We are in the same Regal Hotel suite in 2018, 1998, and 1978. But this is no standard hotel suite. Its communicating doors to the next suite are a whirling time machine with which the two female protagonists can time-travel. What the two women struggle to achieve is to change history: to undo two murders. Mary-Louise Parker's Poopay goes well beyond the whore with the heart of gold. She is ably assisted by the Ruella of Patricia Hodges, a ballsy sophisticate, and the Jessica of Candy Buckley, a ditsy millionairess. They evolve into a beguilingly spunky trio, with Miss Parker rightly the mistress of revels. (Simon: 9/7/98.) $25–$45. Tues.–Fri. at 8, Sat. at 5 and 9, Sun. at 3 and 7. *Variety Arts Theatre, 110 Third Ave., at 13th St. (239-6200).*

Corpus Christi—Terrence McNally's version of the Greatest Story Ever Told. The play was killed last spring and resurrected; now everyone has an opinion about it, though almost no one has seen or read it. $50. Tues.–Fri. at 8, Sat. at 2:30 and 8, Sun. at 2:30 and 7. *Manhattan Theatre Club, 131 W. 55th St. (581-1212).*

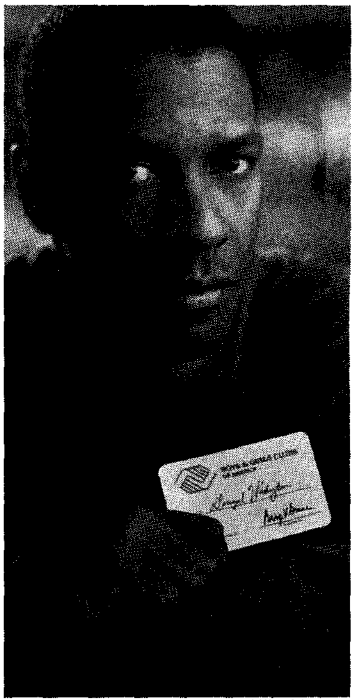
De la Guarda: Villa Villa—A show that's part carnival, part rock concert, and almost entirely airborne. Dress in tatters; bring aspirin. $45. Tues.–Fri. at 8, Sat. at 7 and 10, Sun. at 4 and 7. *Daryl Roth Theatre, 20 Union Square East, at 15th St. (239-6200).*

Opening

Rock-a-Bye Baby

Continuing its tradition of presenting dark, cold-blooded plays from abroad, Atlantic Theater Company begins its season with 'Wolf Lullaby,' Australian playwright Hilary Bell's story of a child's murder in Tasmania. Opens October 28.

Photograph by Carol Rosegg.



Denzel Washington

Put this card in the hands of a child and there'll be no room for a gun. A needle. Or a knife.

It's only a piece of paper, but that little membership card has helped keep millions of kids off drugs, out of gangs and in school. To learn how you can help the Boys & Girls Clubs, call: **1-800-854-Club.**

BOYS & GIRLS CLUBS OF AMERICA

The Positive Place For Kids

Openings

Send In the Clowns

La MaMa E.T.C., the mother of all experimental theaters, smacks a double this week with *The Taming of the Shrew* opening in its refurbished Annex and *Geek Circus* playing at the Club. The former, an adventure in commedia dell'arte, will be directed by Andrei Serban, responsible for this summer's magical production of *Cymbeline* in Central Park. *Circus,* meanwhile, is Scott Baker's cockamamie hybrid of sideshow and performance art; he pounds nails into his skull while reciting Wordsworth and eats a 75-watt lightbulb while singing tunes by Hank Williams (La MaMa: They bring good things to light). For tickets and more information, call 475-7710.

Dinah Was—Before dying at age 39, Dinah Washington, who immortalized "Come Rain or Come Shine" and other hummable lovelies, became the first black woman to appear on the all-white pop charts. Lillias White tells and sings her story. $25–$47.50. Tues.–Fri. at 8, Sat. at 2 and 8, Sun. at 3 and 7. *Gramercy Theatre, 127 E. 23rd St. (307-4100).*

Duet!—Adobe Theatre's amusing spoof of a fifties romance—in which dead frogs, talking trees, and Mandarin renditions of "Anything Goes" all come mysteriously into play. The show charmed the bobby socks off the critics last spring. $20–$45. Mon., Tues., and Thurs. at 8, Fri. at 8 and 10:30, Sat. at 7 and 10, Sun. at 3. *Actor's Playhouse, 100 Seventh Ave. South (239-6200).*

Fantasticks—The musical perennial that, happily, refuses to go away. $35. Tues.–Fri. at 8, Sat. at 3 and 7, Sun. at 3 and 7:30. Opened: 5/3/60. *Sullivan St. Playhouse, 181 Sullivan St. (674-3838).*

Forbidden Broadway Strikes Back!—Gerard Alessandrini's newest update of his long-running musical spoof poking fun at the assorted absurdities of the Great White Way. $45–$47.50. Mon., Wed.–Fri. at 8:15, Sat. at 2:30 and 8:15, Sun. at 3:30 and 7:30; food and drink available/optional. *Stardust Theatre, Broadway at 51st St. (239-6200).*

Hedwig and the Angry Inch—John Cameron Mitchell conceived and wrote this rock concert–cum–musical, in which a German war bride finds herself in a Kansas trailer park and achieves self-actualization, not to mention tabloid fame, through songwriting. Also featuring Stephen Trask and his downtown band, Cheater. $39.50–$49.50. Mon., Wed.–Fri. at 8, Sat. at 7 and 10, Sun. at 7. Opened 2/14/98. *Jane Street Theatre at the Hotel Riverview Ballroom, 113 Jane St. (239-6200).*

I Love You, You're Perfect, Now Change—They're here. They're straight. Get used to it. It's a daring innovation, perhaps, but this musical revue about what, in the context of most contemporary musicals, seems an amusingly quaint subject these days—heterosexual love—has bravely decided to buck the trend. $47.50–$50. Mon. and Tues. at 8, Fri. and Sat. at 8, Wed. and Sat. at 2:30, Sun. at 3 and 7:30. *Westside Theatre, 407 W. 43rd St. (239-6200).*

Impossible Marriage—Holly Hunter, at her best when she's three pegs off-center and a giddy pile of exposed nerves, reassumes her rightful place on the New York stage in this new play by Beth Henley (*Crimes of the Heart*), who draws her characters in just that way. The Wilde-influenced comedy concerns two sisters, one on the cusp of a bad marriage and one already in one, and the havoc this awkward situation wreaks. $55. Tues.–Sat. at 7:30, Wed., Sat. and Sun. at 2:30. *Roundabout's Laura Pels Theatre, 1530 Broadway, at 45th St. (719-1300).*

Killer Joe—Amanda Plummer and Scott Glenn, pleasures both on stage and screen, star in Tracy Letts's new (and first) play about a dysfunctional family in a Texas trailer park. $35–$47.50. Tues.–Sat. at 8, Sun. at 5, Wed. and Sat. at 2:30. *Soho Playhouse, 15 Vandam St. (239-6200).*

Late Nite Catechism—Maripat Donovan as a parochial-school-teaching nun backed by a magisterium of unassailable moral authority and some mean wrist action with a ruler. $35. Wed.–Sat. at 8, Wed. and Sat. at 2, Sun. at 2 and 5. *St. Luke's Church Annex, 308 W. 46th St. (239-6200).*

Moonshine—A small-town theater director (who doubles as the area undertaker) finds his efforts to stage *A Midsummer Night's Dream* threatened by the Catholic church's Rising Pageant, scheduled for the same evening. Written by Jim Nolan. $35. Wed.–Sat. at 8, Sun. at 3. Through 10/31. *Irish Arts Center, 553 W. 51st St. (757-3318).*

The Mystery of Irma Vep—The late Charles Ludlam's penny-dreadful vehicle for himself, Everett Quinton, and a glistening mound of wigs. It was a loopy sensation in 1984; Quinton returns for this repeat engagement with actor Stephen DeRosa. $45. Tues.–Fri. at 8, Sat. at 7 and 10, Sun. at 3 and 7. *Westside Theater, 407 W. 43nd St. (239-6200).*

A Night in November—Dan Gordon returns as Kenneth McCallister, as well as his many friends and relations, in Marie Jones's super-acclaimed one-man show about the strife in Northern Ireland. $40–$45. Tues.–Fri. at 8, Sat. at 2 and 8, Sun. at 3. *Douglas Fairbanks Theatre, 432 W. 42nd St. (239-6200).*

Nunsense A-Men!—Guess it's habit-forming. An all-male version of the Off Broadway's second-longest-running musical. Music, book, and lyrics by Dan Goggin. $30–$40. Tues.–Sat. at 8, Wed. and Sat. at 2, Sun. at 3. Through 11/29. *47th Street Theatre, 304 W. 47th St. (239-6200).*

Over the River and Through the Woods—A new comedy from Joe Pietro, author of *I Love You, You're Perfect, Now Change,* about the meddling efforts of four Italian-American grandparents to change the life of their grandson. $45. Mon. and Wed.–Sat. at 8, Wed. and Sat. at 2:30, Sun. at 3. *John Houseman Theatre, 450 W. 42nd St. (239-6200).*

Perfect Crime—Warren Manzi's long-running thriller about a wealthy psychiatrist accused of murdering her husband, and the small-town detective who tries to prove she committed the "perfect crime." $35. Mon. and Thurs.–Sat. at 8, Sun. at 3 and 7, Wed. and Sat. at 2. Opened: 4/5/87. *Duffy Theatre, 1553 Broadway, at 46th St. (695-3401).*

Power Plays—A series of three one-act comedies, written by Alan Arkin and Elaine May and starring their children. $47.50. Tues.–Sat. at 8, Wed., Sat., and Sun. at 2:30. *Promenade Theatre, 2162 Broadway, at 76th St. (239-6200).*

R & J—A four-man, prop-free version of *Romeo and Juliet* that will likely stand out among the tragedy's many newfangled interpretations. $40. Tues.–Fri. at 8, Sat. at 3 and 8, Sun. at 3 and 7. *John Houseman Studio Theatre, 450 W. 42nd St. (239-6200).*

Sakina's Restaurant—Writer and performer Aasif Mandvi dramatizes the Indian immigrant experience through his tale of working in a restaurant on East Sixth Street. $30. Mon. and Wed.–Sat. at 8, Sun. at 3 and 7. *American Place Theatre, 111 W. 46th St. (239-6200).*

Secrets Every Smart Traveler Should Know—There is a decent amount of merriment to be had from this revue. Inspired—or incited—by a homonymous travel guide, this show by a number of hands pokes fun at every aspect of travel, from the hopeless phone calls for airline reservations to the joys of sandy Uzbekistan. Even the Ca*th*tilian li*th*p ge*th* a tuneful *th*ong tribute. (Simon: 12/15/97.) $42.50–$47.50; optional dinner one hour before curtain. Mon., Wed., Thurs., and Fri. at 8, Sat. and Sun. at 3 and 7:30. Through 11/8. *Triad Theatre, 158 W. 72nd St. (799-4599).*

Stomp—As the title implies, a loud, aggressive, and energetic show in which a troupe of performers dances, claps, and generally bangs on everything in sight. Featuring buckets, brooms, trash-can lids, and, yes, the kitchen sink. $24.50–$49.50. Tues.–Fri. at 8, Sat. at 7 and 10:30, Sun. at 3 and 7. Opened: 2/27/94. *Orpheum, 126 Second Ave., bet. 7th and 8th Sts. (477-2477).*

Tony 'n' Tina's Wedding—A wedding at *St. Luke's Church, 308 W. 46th St.*, then a reception at *Vinnie Black's Vegas Room, Hotel Edison, 221 W. 46th St.*, with Italian buffet, champagne, and wedding cake. Wonderfully tacky—and it's lasted longer than a lot of real marriages. $65–$75. Thurs.–Sat. at 7, Sun. at 2. Opened: 2/6/88. *(239-6200).*

Visiting Mr. Green—Hal Linden and David Margulies star in Jeff Baron's play about a young man and an older Jewish widower. $35–$45. Tues.–Sat. at 8, Wed. and Sat. at 2:30, Sun. at 3. *Union Square Theatre, 100 E. 17th St. (505-0700).*

Wit—Can a play be made out of the last hours of a professor of literature dying of ovarian cancer? A play that hinges on a close reading of Donne's *Holy Sonnets*? That, without slighting its seriousness, sees the comedy in dying? No? Think again: Margaret Edson, with her firstling effort, has managed it, and more. It is a dazzling and humane play you will remember till your dying day, and especially then, thanks also to a near-flawless production. First, Kathleen Chalfant, a Vivian Bearing of power and vulnerability, commanding intelligence and compelling irony. In and out of bed, she enacts or narrates the battle for life, and the scarcely less scary battle of the Ph.D. vs. the M.D. Add a supporting cast in which all, and Alec Phoenix in particular, shine. For this play alone, author Margaret Edson should be handed the Harvard English department. (Simon: 9/28/98.) $25. Tues.–Fri. at 8, Sat. at 3 and 8, Sun. at 3. Closes 10/31. *MCC Theater, 120 W. 28th St. (727-7765).*

Off-Off Broadway

The Death of Griffin Hunter—A new play from Kirk Wood Bromley. Griffin Hunter, undersecretary for Disarmament, goes to San Francisco for the opening night of his wife's new play and quickly finds himself trapped in a web of diplomats, thugs, and hackers. $12. Wed.–Sun. at 8. Previews begin 10/29 for an 11/1 opening. *SoHo Rep., 46 Walker St. (501-4528).*

100 Years of Lorca—Intar presents a one-month festival of the works of Federico Garcia Lorca, author of *The House of Bernarda Alba* and many others. $25 per ticket; $45 for festival pass. Runs 10/27 through 11/29. Showtimes and programs vary. Call for details. *Intar, 420 W. 42nd St. (279-4200).*

The Trial of One Short-Sighted Black Woman Vs. Mammy Louise and Safreeta Mae—What Aunt Jemima would say if she popped off the pancake box. By Marcia L. Leslie. $20. Wed.–Fri. at 7:30, Sat. at 3, Sun. at 3 and 8. *Harry De Jur Playhouse, 466 Grand St. (279-4200).*

Photograph by Josh Kessler.

art

Post-Pollock Painting...World's Best Maps

Galleries

Solos

Madison Avenue and Vicinity

Robert Baribeau/David Beck—New paintings of abstracted still-life subjects that employ scrawls, drips, splashes, and the artist's characteristic polka dots/A sculpture of an opera house with more than 200 animated figures performing and observing an extravagant performance of Giuseppe Verdi's *Aida*. Through 12/19. Stone, 113 E. 90th St. (987-4997).

Nick Blosser—Abstracted landscape paintings in egg tempera on wood; through 11/28. Baumgold, 128 E. 72nd St. (861-7338).

Willem de Kooning—A two-part exhibition of drawings and sculpture made between 1960 and 1980; 10/31–12/19. At Mitchell-Innes & Nash, 1018 Madison Ave. (744-7400) and Marks, 523 W. 24th St. (243-0200).

Herbert Ferber—Environmental sculptures from the late fifties through the seventies; through 11/7. Knoedler, 19 E. 70th St. (794-0550).

Françoise Gilot—Paintings, gouaches, and drawings made between 1940, when the artist was just beginning her career, and 1955, the year after she and Pablo Picasso parted company, and a group of photographs of Gilot, Picasso, and their two children, Paloma and Claude, taken during those years; through 11/22. Elkon, 1016 Madison Ave. (535-3940).

Arshile Gorky—Paintings and drawings executed between 1929 and 1942, the years during which the Armenian-born artist created his own, unique synthesis of biomorphic abstraction and surrealism; through 12/19. Gagosian, 980 Madison Ave. (744-2313)).

Sigmar Polke—New paintings that continue the artist's use of printing errors as a motif; through 1/16/99. Werner, 21 E. 67th St. (988-1623).

Paul Russotto—Gestural abstract paintings, tracings, and working drawings from 1980 through 1998; through 11/14. Kouros, 23 E. 73rd St. (288-5888).

Julius LeBlanc Stewart—Paintings by a Philadelphia-born artist (1855–1919) who worked in Paris and chronicled fashionable French society; through 12/5. Jordan, 958 Madison Ave. (570-9500).

Anne Tabachnick—Paintings in which figures become elements of landscapes, the last works by the artist, who died in 1995; through 11/21. Bookstein, 50 E. 78th St. (439-9605).

57th Street Area

Will Barnet—A survey of the artist's geometric abstract paintings made between 1948 and 1965; through 11/14. De Nagy, 724 Fifth Ave. (262-5050).

Lesley Dill—Large drawings on photographic emulsion that explore the human figure; through 11/17. Adams, 41 W. 57th St. (644-5665).

Susan Hartnett—On-site charcoal drawings of marsh, field, and woodland grasses and sedges; through 11/28. Danese, 41 E. 57th St. (223-2227).

Al Held—Twenty small paintings from 1964–65 that have not been previously exhibited; through 11/14. Miller, 41 E. 57th St. (980-5454).

Fré Ilgen—Suspended minimal geometric sculptures; through 11/21. Davidson, 41 E. 57th St. (759-7555).

Jeff Kowatch—Abstract paintings and works on paper; through 11/10. McGrath, 20 W. 57th St. (956-3366).

Robert Kushner—Recent large-scale paintings of flowers and meadows, including *Lilac Room*, an installation of four monumental paintings that transforms a small gallery space into a room suggestive of a Japanese tea house; through 11/14. D C Moore, 724 Fifth Ave. (247-2111).

David Nash—Recent wood sculptures by the British artist; through 11/28. Lelong, 20 W. 57th St. (315-0470).

Jackson Pollock—An exhibition concurrent with "Jackson Pollock: A Retrospective," at MOMA, of paintings and drawings from 1938 to 1944 that demonstrate the early influence of Picasso on Pollock; through 12/19. Washburn, 20 W. 57th St. (397-6780).

Faith Ringgold—Story-quilts, paintings, drawings, and prints by the artist, who is currently having an exhibition at the New Museum of Contemporary Art; through 11/28. ACA, 41 E. 57th St. (644-8300).

Joel Shapiro—New painted wood and bronze sculptures that are cantilevered off the wall and suspended from the ceiling; through 11/14. Pace Wildenstein, 32 E. 57th St. (421-3292). See Solos, "SoHo & TriBeCa."

Wayne Toepp/John Winship—Paintings of fetishized objects such as cages and dolls/Paintings of images taken from family snapshots. Through 11/5. Perlow, 41 E. 57th St. (644-2519).

William Turnbull—New abstract bronze sculptures by the British artist; through 11/28. Mathes, 41 E. 57th St. (752-5135).

Susan Walp/Peter Loftus—Still-life paintings of fruits and flowers/Paintings of landscapes in Northern California. Through 11/14. Fischbach, 24 W. 57th St. (759-2345).

SoHo and TriBeCa

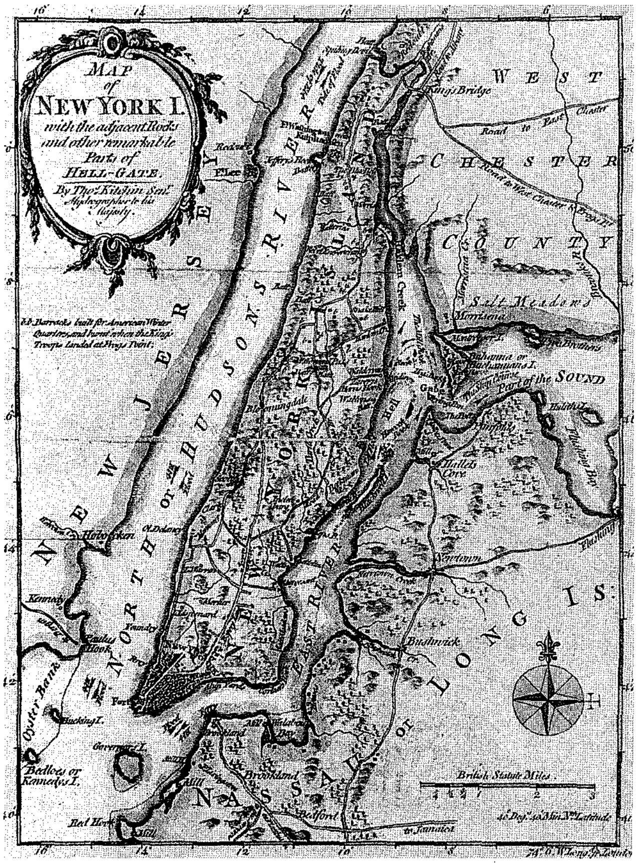
Laurie Anderson—Three works that commemorate the artist's early association with Artists Space, including *Handphone Table*, first exhibited in the Projects Space at MOMA in 1978; *Book*, a new video installation; and *Whirlwind*, a three-dimensional viewer-activated audio installation; through 11/7. Artists Space, 38 Greene St. (226-3970).

Francis Bacon—Paintings by the late British artist dating from 1950 to 1991 that have not been previously exhibited; 10/31–1/16. Shafrazi, 110 Wooster St. (274-9300).

Dike Blair/Jerry Phillips—New sculpture and paintings/New drawings. Through 11/7. Feature, 76 Greene St. (941-7077).

Jessica Bronson—A video installation on the subject of weather; through 11/14. CRG, 93 Grand St. (966-4360).

Charles Clough—New paintings, a movie, sculpture, and photographs; through 11/14. Collins, 83 Grand St. (226-1861).


MAP of NEW YORK I. with the adjacent Rocks and other remarkable Parts of HELL-GATE. By Thos. Kitchin Senr. Hydrographer to his Majesty.
NEW JERSEY
NORTH or HUDSONS RIVER
WEST CHESTER COUNTY
LONG IS.
British Statute Miles

On View **Check out eighteenth-century New York (above) and other early impressions of the world in *"In thy map securely saile: Maps, Atlases, Charts, and Globes From the Lawrence H. Slaughter Collection, Map Division."* At the New York Public Library, Fifth Avenue and 42nd Street; through March 20.**

Ann Craven—Paintings that use birds as a vehicle for physical properties of color, scale, and paint; through 11/14. Marcus, 578 Broadway (226-3200).

Rory Donaldson—An installation of embroidered works and paintings made from tartan that has been altered by embroidering; through 11/28. Goldstein, 39 Wooster St. (431-0314).

Minnie Evans—A survey of paintings and drawings by a self-taught North Carolina native born in 1892, whose symmetrical vegetable and biomorphic configurations suggest Persian textiles, Kongo cosmograms, and Jainist cosmological drawings from India; through 11/14. Ross, 568 Broadway (343-2161).

Jackie Ferrara/Judith Turner—An installation by the sculptor that transforms the gallery's walls into colored arches/Photographs of nature and archi-

The Lawrence H. Slaughter Collection, Map Division, The New York Public Library.

tecture; 10/29–12/24. TZ' Art, 470 Broome St. (966-9059).

Ruth Ann Fredenthal—New abstract paintings; through 11/7. Stark, 113 Crosby St. (925-4484).

Fabrice Hybert—An installation of an aquarium, drawings created on site, and a series "P.O.F.'s" (Prototypes of Objects in Function), objects that look like everyday objects but possess a redefined function; through 11/13. Tilton, 49 Greene St. (941-1775).

Callum Innes—Recent paintings; 10/30–12/5. Kelly, 43 Mercer St. (343-2405).

Thomas Lanigan-Schmidt/Donna Dennis—New works/Sculptures, prints, and gouaches from 1976 to 1998. Through 11/7. Solomon, 172 Mercer St. (941-5777).

LOT/EK Architecture/Peter Klare—An installation by the architectural partnership LOT/EK (Ada Tolla and Giuseppe Lignano) that transforms a petroleum trailer tank into a set of floating modules suitable for lounging and watching television/Paintings of what the artist considers "lower middle-class" furniture. Through 11/28. Deitch Projects, 76 Grand St. (343-7300).

Joseph Marioni—Monochromatic paintings made between 1992 and 1998; through 12/5. Blum, 99 Wooster St. (343-0441).

Eleanore Mikus—Paintings from the sixties through the nineties; through 11/14. Algus, 25 Thompson St. (966-1758).

Matthew Ritchie—"The Gamblers," a narrative installation of paintings, wall drawings, and text and floor works; through 11/28. Basilico, 26 Wooster St. (966-1831).

Joel Shapiro—Large cast-bronze sculptures and an elevated wood sculpture approximately fifteen feet tall; through 11/14. PaceWildenstein, 142 Greene St. (431-9280). See solo shows, "57th Street Area."

Annika Ström—A sound installation constructed as an environment in which the viewer moves to five different video and audio stations placed throughout the gallery; through 11/14. Kaplan, 48 Greene St. (226-6131).

Ben Vautier—New paintings and sculpture by the French Fluxus artist; through 11/14. Gibson, 568 Broadway (925-1192).

Cristina Vergano—Paintings that depict the artist's version of the clashes and exchanges between the Aztecs and their Spanish conquerors; through 11/28. Woodward, 476 Broome St. (966-3411).

Kara Walker—Recent silhouette works on paper, large-scale drawings, an installation of manipulated vintage objects, and a text piece that reflects the artist's ongoing interest in racial identity; through 11/28. Wooster Gardens, 558 Broadway (941-6210).

Andy Warhol—The artist's rarely exhibited studio still-life drawings; through 11/14. Kasmin, 74 Grand St. (219-3219).

Margaret Welsh—A photo-based installation on the subject of hero worship; through 11/14. P.P.O.W., 476 Broome St. (941-8642).

H. C. Westermann—A suite of woodcuts titled "The Connecticut Ballroom" made by the artist in 1975 and incorporating most of the major images of his graphic oeuvre; through 11/7. Lennon, Weinberg, 560 Broadway (941-0012).

Holly Zausner—Sculptures of abstracted female figures made from silicon rubber, neon, plaster, and photographs; through 11/28. Golden, 39 Wooster St. (274-0080).

Chelsea

Hanno Ahrens—New sculptures that incorporate the forms of deer and other animals; through 11/21. Foster, 529 W. 20th St. (966-9024).

Shimon Attie—Photographs of photographs that depict people projected into rooms of the artist's San Francisco home (concurrent with this exhibition, Creative Time will present Attie's outdoor laser installation, *Between Dreams and Memory*, at the corner of Ludlow and Rivington Streets, through November 7); through 11/14. Shainman, 513 W. 20th St. (645-1701).

Nayland Blake—Works that explore themes from the fairy tale *Hansel and Gretel*, including a large-scale gingerbread house constructed from real gingerbread and a video depicting the artist being hand-fed gingerbread by another person; through 11/28. Marks, 522 W. 22nd St. (243-0200).

Willem de Kooning—A two-part exhibition of drawings and sculpture made between 1960 and 1980; 10/31–12/19. At Marks, 523 W. 24th St. (243-0200) and Mitchell-Innes & Nash, 1018 Madison Ave. (744-7400).

Eugenio Dittborn—Recent airmail paintings; 10/29–12/5. Alexander and Bonin, 132 Tenth Ave. (367-7474).

Max Estenger—An installation of sculpture and a large-scale reconfigured photograph that explore technology, globalism, and power; through 11/14. Martz, 529 W. 20th St. (206-3686).

Heide Fasnacht—New polymer clay and metal sculptures that depict an array of explosive activities, from Pearl Harbor to sneezes; through 11/14. Maynes, 529 W. 20th St. (741-3318).

Louise Fishman—New abstract paintings whose shifting forms suggest alchemical transmutations; through 11/14. Cheim & Read, 521 W. 23rd St. (242-7727).

Lucy Gunning—A video installation that investigates the uncertainties of communication by showing images of people with varying degrees of speech impediments in conversation; through 11/21. Greene Naftali, 526 W. 26th St. (463-7770).

Jonathan Horowitz—An audio installation that records the artist's first attempt to play the piano since his childhood lessons; through 11/7. Schachter/Rove, 526 W. 26th St. (807-6669).

Roy Kortick—Paintings that use narrative and poetic fragments from such varied sources as the Battle of Little Bighorn and the Gilgamesh epic; through 11/14. Debs, 529 W. 20 St. (647-7080).

Andrew Masullo—Paintings that refer to the artist's interest in folk art, paint-by-number pictures, twelve-tone music, and modernist design; through 11/14. Eller, 529 W. 20th St. (206-6411).

Marilyn Minter—Recent paintings of manipulated body fragments; through 11/25. LaBoulbenne, 504 W. 22nd St. (462-4111).

Jennifer Reeves—Heavily impastoed abstract paintings that incorporate fabric and gravel; through 11/14. Stux, 529 W. 20th St. (352-1600).

James Rosenquist—The artist's most recent paintings since his suite of mural-sized works for the Deutsche Guggenheim Berlin, depicting kaleidoscopic-like abstractions of speeding lipsticks, detergent- and cereal-box graphics, and reflective foil and electrical cables; 10/23–11/26. Feigen, 535 W. 20th St. (929-0500).

George Stoll—Balsa wood supports painted with synthetic sponge colors and drawings of household sponges; through 11/28. Healy, 530 W. 22nd St. (243-3753).

Alex Stolyarov/Scott Richter—Monochromatic paintings/Sculptural accumulations of paint on palettes. Through 11/14. Harris, 529 W. 20th St. (463-9666).

Sue Williams—New paintings in which the artist's characteristic lines have become increasingly calligraphic and autonomous; through 11/21. 303, 525 W. 22nd St. (255-1121).

Jason Young—Paintings built up from layers of epoxy resin and "salt licks" sculptures, resin molds of cow and horse licks; through 11/14. Cristinerose, 529 W. 20th St. (206-0297).

Other

William Hogarth—Prints and drawings by the eighteenth-century British artist (1697–1764) known for his satirical narratives; through 11/21. Wallach Art Gallery, Columbia University, Schermerhorn Hall, Broadway and 116th St. (854-2877), Wed.–Sat. 1–5.

Group Shows

Madison Avenue and Vicinity

Hirschl & Adler—21 E. 70th St. (535-8810). Works that mix printmaking, painting, and sculpture, by Cararella, Kainen, Wald; through 11/14.

Spanish Institute—and Americas Society, 680 and 684 Park Ave. (249-8950). "El Alma del Pueblo," an exhibition of Spanish folk art

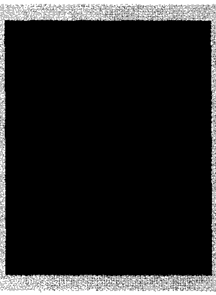
Data

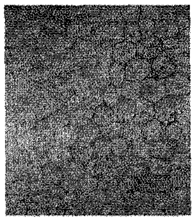
Under the Influence

No American painter broke the rules as memorably as Jackson Pollock, whose MOMA retrospective opens this week (November 1 through February 2). But what, precisely, is the trickle-down effect of Pollock's achievement on late-twentieth-century abstraction? Below, the responses of four New York–based abstract painters who are currently having (or about to have) solo shows in New York galleries to the question "What influence, if any, has Pollock had on your work?"

LOUISE FISHMAN (Cheim & Read, through November 14): "I look back to Pollock for his original language of freedom."

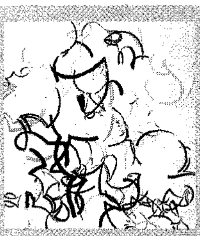
JOSEPH MARIONI (Peter Blum, through December 5): "I'd like to do for color what Pollock did for line, meaning that Pollock freed line from boundary and I want to free color from boundary. There are perhaps five or six great structuralists of the twentieth century and Pollock was one of them; I'm attempting to present color from a structuralist point of view."





ROSS BLECKNER (Lehmann Maupin, November 7 through December 19): "The way he freed the idea of a painting from an armature so that it was more thoroughly abstract and at the same time created a whole new experience of light. That's something I try to achieve in my paintings, too."

SUE WILLIAMS (303 Gallery, through November 21): "Alcoholism."



Ground Rules:

Galleries are generally open Tues. through Sat., from between 10 and 11 to between 5 and 6.

organized by the San Antonio Museum of Art, including 250 objects on loan from 30 museums and private collections in Spain and the Americas; through 12/31.

Ubu—16 E. 78th St. (794-4444). "Rumanian Avant-Garde, 1916–1947," an exhibition of works by Bogza, Brancusi, Fondane, Janco, Teodorescu, Tzara, Voronca, and others; through 12/5.

57th Street Area

Archives of American Art—1285 Avenue of the Americas (399-5015). "The Critic Sees: A Century of Art Criticism from the Archives of American Art," a salute to the art critic Robert Hughes featuring the letters, photographs, and other documents of twelve American art critics from the collection of the Archives of American Art; through 1/8/99.

Painewebber—1285 Avenue of the Americas (713-2885). "In the Spirit of Compassion," featuring art and artifacts illustrating the inherent connection in Tibetan culture between art and faith; through 12/4.

SoHo and TriBeCa

Art in General—29 Walker St. (219-0473). "In Order to Join," an installation by Rummana Hussain; through 10/31. "Personal Touch" in Gallery 6, a group of ten international artists including Baran, Eller, Kim, Tayou, Wasko, others. "Music for an Elevator: Audio Project in the Elevator," sounds recorded from percussion and string instruments by Michael Voefeld. "The Temptation of Eve: Window Installation," Jane Kaufman transforms a window into a terrarium with colorful, beaded snakes; through 11/7.

Chelsea

Art Resources Transfer—210 11th Ave. (691-5956). New works by Judith Linhares and Lindsay Walt; through 11/8. . . . "Conversation Exhibit" with works by Richard Bosman and John Hull; through 11/15. . . . Video installation by Charles Woodman and new paintings by Tim Steele; through 11/15.

Marlborough Chelsea—211 W. 19th St. (463-8634). "Beauty and the Beast," large-scale sculptures by Booker, Cemin, Green, and McDonald; through 11/28.

Other

New York Studio School—8 W. 8th St. (673-6466). Drawings and prints depicting bathers by Beckmann, Degas, Rembrandt, Tiepolo, and others; through 11/14.

White Columns—320 W. 13th St. (924-4212). "Journey," with works by Asbury, Cartwright, Greene, Hines, Wolson; paintings by Shoshanna Dentz and Christina Mazzalupo; through 11/22.

Photography

Ansel Adams—Classic landscape photographs, including famous images of Yosemite's Half Dome and the Sierra Nevada; through 12/5. Mann, 42 E. 76th St. (570-1223).

Jayne Hinds Bidaut—Tintypes and ambrotypes of nudes and insects; through 11/14. Ricco/Maresca, 529 W. 20th St. (627-4819).

Brassaï—Fifty-five images of nocturnal Paris taken between 1929 and 1932; through 11/14. Miller, 41 E. 57th St. (980-5454).

Louis Brawley—Soft-focus 35mm. pinhole photographs manipulated by the artist to exploit their rich colors and rare depth of field to convey emotion rather than perfectionist images; through 11/14. Golden, 16 Mercer St. (334-3124).

Frederic Brenner—Photographs of fourteen immigrant families living in Israel contrasted against earlier images of them in their native countries by an artist who has documented the Jewish diaspora for twenty years; 10/27–11/1. Greenberg, 120 Wooster St. (334-0010).

Lucien Clergue—Forty years of diverse photographs, many never-before exhibited, including images of nudes, bullfights, and landscapes by a French photographer and former associate of Picasso and Barthes; through 11/15. SoHo Triad, 107 Grand St. (965-9500).

Danziger—851 Madison Ave. (734-5300). Former publisher Barney Rosset's never-before-released photographs of his wife, the Abstract Expressionist Joan Mitchell, from the forties and fifties; documentary images by 44 *Life* staff photographers, including Harry Benson and Alfred Eisenstadt; vintage portraits and fashion photographs by Martin Munkasci, former *Harper's Bazaar* photographer and favorite of Avedon and Cartier-Bresson; through 11/28.

Lee Friedlander—Prints from sixties negatives of music greats such as Miles Davis, Aretha Franklin, and John Coltrane, many of which were used as album covers while the photographer was employed by Atlantic Records; through 12/31. Borden, 560 Broadway (431-0166).

Nan Goldin—New photographs; through 11/28. Marks, 523 W. 24th St. (243-0200).

Hiroshi Sugimoto—New photographs; through 11/7. Sonnabend, 420 W. Broadway (966-6160).

ICP—1130 Fifth Ave., at 94th St. (768-4682), Tues.–Thurs. 10–5, Fri. 10–8 (voluntary contribution 5–8), Sat. and Sun. 10–6; $6, $4 students and seniors. "Intimate City: The Photographs of Thomas Roma." Approximately 40 gelatin prints depicting various aspects of New York City life and drawn from five projects that became books, among them *Come Sunday* and *Sunset Park*. Through 11/29. . . . "Walker Evans Simple Secrets: Photographs From the Collection of Marian and Benjamin A. Hill." Works from every period of the photographer's career, including early New York abstractions, street scenes, portraits, and studies of New England and New York Victorian architecture; through 11/29.

ICP Midtown—1133 Sixth Ave., at 43rd St. (768-4682), Tues.–Thurs. 10–5, Fri. 10–8 (5–8 admission by voluntary contribution), Sat. and Sun. 10–6; $6, $4 students and seniors. "Vik Muniz: Seeing Is Believing." A survey of work by a photographer who creates his seemingly straightforward images of figures, landscapes, and objects from such unexpected materials as granulated sugar, chocolate, and wire and thread; through 11/8. . . . "New Photography From France: The CCF Award Recipients"; through 11/15. . . . "A Bronx Family Album: The Impact of A.I.D.S. by Steve Hart"; through 11/15.

Bill Jacobson—New landscape photographs of water and close-up, low-lit portraits of the body and face; through 11/28. Saul, 560 Broadway (431-0747).

Iñigo Manglano-Ovalle—An installation of 48 human-scale panels of color photographs of DNA samples; through 11/28. Protetch, 511 W. 22nd St. (633-6999).

Roberto Marossi—Large-scale photographs that depict figures isolated or in pairs against milky, flat backgrounds; through 11/18. Silverstein, 520 W. 21st St. (929-7902).

Kathryn Marx—A Breast Cancer Awareness Month benefit exhibit of self-portraits and abstract images that document the photographer's experience with breast cancer; through 11/7. Witkin, 415 W. Broadway (925-5510).

Abelardo Morell—New photographs illustrating *Alice in Wonderland*, camera obscura images, and pictures of paintings and sculptures; through 12/5. Benrubi, 52 E. 76th St. (517-3766).

Roger Newton—New photographs printed on paper and wood. Through 11/14. Borden, 560 Broadway (431-0166).

Grace Robertson—Often-candid photographs of Britons in the fifties by one of the period's most successful and prolific female photographers; through 12/5. Leica, 670 Broadway (777-3051).

John Schabel—Six new black-and-white photographs of western American cities at night; 10/29–12/5. Morris, 465 W. 23rd St. (727-2752).

Julius Shulman/Stanley Greenberg—Photographs of California's modernist architecture taken between 1930 and 1967/Photographs of New York City's hidden infrastructure. Through 11/14. Richardson, 560 Broadway (343-1255).

Seton Smith—New photographs that depict soft-focus, cropped images of interiors; through 11/14. Weber, 529 W. 20th St. (691-5711).

Wolfgang Tillmans—Recent photographs of the Concorde jet—taking off, in flight, and landing—and works from the new book, *Wolfgang Tillmans: Burg* (Taschen; $29.95); through 11/28. Rosen, 525 W. 24th St. (627-6000).

Ben Vautier—"Photo Rejects," conceptual assemblages, paintings, and sculptures incorporating and exploring photography; through 12/5. Zabriskie, 41 E. 57th St. (752-1223).

Museums

American Craft Museum—"Transformation: Prix Saidye Bronfman Award 1977–1996." Works by contemporary Canadian craft artists who have been winners of the Saidye Bronfman Award; through 1/3/99. . . . "June Schwarcz: Forty Years/Forty Pieces." A 40-year retrospective of the artist's enamelware vessels; though 11/13. 40 W. 53rd St. (956-3535); Tues., Wed., Fri., Sat., Sun. 10–6, Thurs. till 8 (pay as you wish 6–8); $5, $2.50 students and seniors.

American Museum of Natural History—"The Sacred Arts of Haitian Vodou." The first exhibition to explore the arts of the African-Caribbean religion of vodou, featuring more than 500 objects on loan from public and private collections in the United States, Haiti, and Europe; through 1/3/99. . . . "Cave of the Warrior." A group of rare funerary objects from an approximately 6,000-year-old burial site in the Judean desert near Jericho; through 12/6. Central Park West at 79th St. (769-5100); Sun.–Thurs. 10–5:45, Fri. and Sat. 10–8:45; $8 suggested contribution, $6 students and seniors, $4.50 children.

Asia Society—"Inside Out: New Chinese Art." An exhibition being presented simultaneously at the Asia Society and the P.S. 1 Contemporary Art Center of more than 80 works created between 1985 and 1998 by artists in China, Hong Kong, and Taiwan, and by those who left China in the early eighties; through 1/3/99. 725 Park Ave., at 70th St. (517-ASIA), Tues.–Sat. 11–6, Sun. 12–5, Thurs. 11–8 (6–8 free admission); $4, $2 seniors and students.

Bard Graduate Center for Studies in the Decorative Arts—"India: A Jewelry Spectrum." The first comprehensive exhibition devoted to Indian jewelry; through 1/31/99. 18 W. 86th St. (501-3000), Tues.–Sun. 11–5 (Thurs. to 8); $2, $1 students and seniors.

Brooklyn Museum of Art—"Royal Persian Paintings: The Qajar Epoch 1785–1925." Paintings, illustrated manuscripts, lacquer works, and enamels from the Qajar dynasty, which ruled Iran from 1785 to 1925; through 1/24/99. . . . "Kerry James Marshall: Mementos." A retrospective of paintings, plus new video and sculptural pieces; through 11/29. 200 Eastern Pkwy., Brooklyn (718-638-5000); Wed.–Fri. 10–5, Sat. 11–9 (museum open until 11 P.M. on the first Saturday of every month), Sun. 11–6; $4, $2 students, $1.50 seniors.

Cooper-Hewitt National Design Museum Smithsonian Institution—"The Architecture of Reassurance: Designing the Disney Theme Parks." The first full-scale exhibition of works from the Walt Disney Imagineering archives, tracing the history of the theme parks from original concepts through recent developments; through 1/10/99. 2 E. 91st St. (849-8300), Wed.–Sat. 10–5, Sun. 12–5, Tues. 10–9 (free admission 5–9); $5, $3 seniors and students.

Dia Center for the Arts—"Thomas Schütte: Scenewright." Early installations, small-scale modeled figures, proposals for monuments, watercolors, and photographs by the German artist; through 6/13/99. . . . "Joseph Beuys: Drawings After the Codices Madrid of Leonardo da Vinci, and Sculpture." Works from Dia's permanent collection, including 96 drawings made in response to two sketchbooks by Leonardo da Vinci, and sculptures; through 6/13/99. . . . "Robert Irwin: *Excursus: Homage to the Square 3*."The second part of a site-specific installation by the California artist; through 6/13/99. 548 W. 22nd St. (989-5566), Thurs.–Sun. 12–6; $4, $2 students and seniors.

Drawing Center—"Willem de Kooning: Drawing Seeing/Seeing Drawing." Four groups of drawings created by the artist between 1958 and the late seventies; 10/31–12/19. . . . "Trisha Brown: Free Measures: Drawings."The first museum exhibition of the choreographer's drawings; 10/31–12/19. 35 Wooster St. (219-2166), Tues.–Fri. 10–6, Sat. 11–6; donation suggested.

Frick Collection—"Victorian Fairy Painting."The first comprehensive exhibition devoted to the distinctly British genre, with paintings, works on paper, and objects by Richard Dadd, Sir Edwin Landseer, Sir John Everett Millais, J. M. W. Turner, and others; through 1/17/99. 1 E. 70th St. (288-0700); Tues.–Sat. 10–6, Sun. 1–6; $7, $5 students and seniors; children under 10 not admitted.

Grey Art Gallery—"Maya Lin: Topologies." Fifteen works by the artist/architect in glass, wood, and wax adapted from computer-enhanced imaging and microscopy and from aerial views of the earth taken from airplanes and satellites; through 10/31. 100 Washington Square East (998-6780), Tues., Thurs., Fri. 11–6, Wed. 11–8, Sat. 11–5; contribution suggested.

Solomon R. Guggenheim Museum—"Rendezvous: Masterpieces From the Centre Georges Pompidou and the Guggenheim Museums." More than 300 modern paintings, sculptures, and drawings from collections of the two museums; through 1/24/99. 1071 Fifth Ave., at 88th St. (423-3500); Sun.–Wed. 10–6, Fri. and Sat. 10–8 (Fri. 6–8, pay what you wish), closed Thurs.; $12, $7 seniors and students.

Guggenheim Museum SoHo—"Premises: Invested Spaces in Visual Arts, Architecture, and Design From France, 1958–1998." An exhibition exploring 40 years of French artistic and architectural practice, with works by Christian Boltanski, Yves Klein, Le Corbusier, Annette Messager, and others; through 1/10/99. 575 Broadway, at Prince St. (423-3500), Sun. and Wed.–Fri. 11–6, Sat. 11–8 (6–8 pay what you wish); $8, $5 seniors and students.

Jewish Museum—"After Rabin: New Art From Israel." Paintings, photography, installation, video, and artist books by contemporary Israeli artists; through 1/3/99. 1109 Fifth Ave., at 92nd St. (423-3200); Sun., Mon., Wed., Thurs. 11–5:45, Tues. 11–8 (Tues. after 5 free); $7, $5 students and seniors.

Metropolitan Museum of Art—"Donato Creti, Melancholy and Perfection." Paintings by the nineteenth-century Italian artist; through 1/31/99. . . . "Charles Burchfield From the Collection."Watercolors, paintings, and prints created between 1915 and 1963; through 2/28/99. . . . "Edgar Degas, Photographer."The first exhibition to gather all of the surviving major photographs by the French artist (1834–1917), including figure studies, portraits of the artist's friends, and self-portraits; through 1/3/99. . . . "Mary Cassatt: Drawings and Prints in the Metropolitan Museum of Art." Rarely displayed works by the nineteenth-century American Impressionist (1844–1926) who worked in France for much of her career; through 1/24/99. . . . "Heroic Armor of the Italian Renaissance: Filippo Negroli and His Contemporaries." Classically inspired Renaissance armors made in Milan during the years 1530–50 by Filippo Negroli and his workshop; through 1/17/99. . . . "Sacred Visions." Early Paintings From Central Tibet." Approximately 60 Tibetan thankas and painted objects dating from the mid-eleventh to the mid-fifteenth century; through 1/17/99. . . . "From Van Eyck to Bruegel: Early Netherlandish Painting in the Metropolitan Museum of Art." Works by the great masters of the period, among them Petrus Christus, Hans Memling, Rogier van der Weyden, and Joos van Cleves, as well as works by Jan van Eyck and Pieter Bruegel the Elder; through 1/3/99. . . . "Jade in Ancient Costa Rica." Pendants, mace heads, ear ornaments, beads, and other objects carved from jade in Costa Rica between 300 B.C. and A.D. 700; through 2/28/99. . . . "Letters in Gold: Ottoman Calligraphy From the Sakip Sabanci Collection, Istanbul"; through 12/13. . . . "The Ceaseless Century: Three Hundred Years of Eighteenth-Century Fashion." An exhibition exploring the persistence of eighteenth-century style in clothing, featuring garments from the 1700s and their nineteenth- and twentieth-century revivals; through 11/29. . . . "Louis Comfort Tiffany at the Metropolitan Museum of Art." Decorative art objects drawn from the museum's holdings, including leaded-glass windows and lamps, blown-glass vases, furniture, metalwork, enamels, and jewelry; through 1/31/99. . . . "The Academy of the Sword: Illustrated Fencing Books, 1500–1800." More than 25 rare books accompanied by swords, daggers, shields, and gauntlets from the museum's collection; through 8/30/99. . . . "Modern Times: Photography Between the Two World Wars"; through 10/4. 1000 Fifth Ave., at 82nd St. (879-5500); Tues.–Thurs. and Sun. 9:30–5:15, Fri. and Sat. 9:30–9; $8 contribution, $4 children and seniors. The Cloisters, Fort Tryon Park (923-3700); Tues.–Sun. 9:30–4:45 (closes at 5:15 between April and September); $8, $4 seniors and students.

Museum for African Art—"Baule: African Art/Western Eyes." Objects created by the Baule people of Africa's Ivory Coast; through 1/30/99. 593 Broadway (966-1313), Tues.–Fri. 10:30–5:30, Sat. 12–8, Sun. 12–6; $5, $2.50 seniors, students, and children.

Museum of American Folk Art—"Masterpieces in Wood: American Folk Marquetry From the Hirschhorn Foundation." Nineteenth-century American folk marquetry chairs, tables, boxes, frames, game boards, and other furniture and decorative works from the collection of Robert and Marjorie Hirschhorn; through 1/10/99. 2 Lincoln Square (595-9533), Tues.–Sun. 11:30–7:30; free.

Museum of Jewish Heritage—"ORTworks: Modernizing Jewish Labor in the Early 20th Century." Rare photographs of Jewish beekeepers, seamstresses, blacksmiths, and other workers who received vocational and agricultural training from ORT (Organization for Rehabilitation through Training) programs from the twenties through the forties; through 2/11/99. 18 First Place, Battery Park City (968-1800), Sun.–Wed. and Fri. 9–5, Thurs. 9–8, eve of Jewish holidays 9–2, closed Sat. and Jewish holidays; $7, $5 students and seniors.

Museum of Modern Art—"Jackson Pollock." The first retrospective of the Abstract Expressionist's work since the one mounted by the Museum of Modern Art in 1967; 11/1–2/2/99. . . . "Focus: Pollock and Printmaking." A selection of prints by Jackson Pollock from the museum's collection; 10/29–2/2/99. . . . "Dubuffet to de Kooning: Expressionist Prints From Europe and America"; 10/29–2/2/99. . . . "The New York School." Drawings ranging in date from the late forties through the early fifties by artists affiliated with the New York School, from the museum's collection; through 1/12/99. . . . "New Photography 14: Jeanne Dunning, Olafur Eliasson, Rachel Harrison, Sam Taylor-Wood." Photographs and works incorporating photography by four artists whose ideas have been nourished by their work in other media; through 1/12/99. . . . "Ufa Film Posters, 1918–1943." Fifty posters for films produced or distributed by Ufa, Germany's legendary movie studio; through 1/5/99. . . . "Projects 64: Diana Thater." A new multi-site video installation work titled *The best animals are the flat animals*; through 11/10. 11 W. 53rd St. (708-9480); Sat.–Tues. 10:30–6, Thurs. 10:30–6, Fri. 10:30–8:30 (4:30–8:30 pay what you wish), closed Wed.; $9.50, $6.50 students and seniors.

Museum of the City of New York—"New York Begins: A Rare Drawing of New Amsterdam, c. 1650." A watercolor drawing of New Amsterdam that is considered the oldest surviving visual representation of New York City, on loan from the Austrian National Gallery in Vienna; through 11/29/99. . . . "Half Past Autumn: The Art of Gordon Parks." A retrospective of photographs by the photojournalist, filmmaker, novelist, poet, and musician; through 11/1. . . . "Broadway! The Great White Way in 1898." Photographs, costumes, manuscripts, and other memorabilia of New York's theater district of the 1890s; through 1/31/99. 1220 Fifth Ave., at 103rd St. (534-1672), Wed.–Sat. 10–5, Sun. 1–5; suggested contribution $5, $3 students and seniors.

Museum of the Fashion Institute of Technology—"Claire McCardell and the American Look." Clothing, design sketches, photographs, and ephemera documenting the designer's career; through 1/9/99. . . . "C'AD Infinitum: Textiles, Techniques, & Technology." An exhibition exploring new computer technologies; through 1/2/99. Seventh Ave. at 27th St. (217-7642), Tues.–Fri. 12–8, Sat. 10–5; free.

National Academy Museum and School of Fine Arts—"Faces of *Time*: 75 Years of *Time* Magazine Cover Portraits." Original works commissioned as *Time* magazine cover illustrations; through 1/3/99. . . . "Artists and the Avant-Garde Theater in Paris, 1887–1900"; through 1/3/99. 1083 Fifth Ave., at 89th St. (369-4880), Wed., Thurs., Sat., Sun. 12–5, Fri., 12–8 (Fri. 5–8 pay what you wish); $5, $3.50 seniors and students.

New Museum of Contemporary Art—"Dancing at the Louvre: Faith Ringgold's *French Collection* and Other Story Quilts." Quilt paintings from the series that tell the fictional adventures of an African-American woman in Paris, working as an artist and model during the heyday of Picasso, Matisse, and Gertrude Stein; through 1/3/99. . . . "Marcel Odenbach." A selection of video installations by the German artist; through 1/3/99. . . . "Ana Prada." Site-specific sculptures created from ordinary materials; through 1/3/99. . . . "Xu Bing: Introduction to Square Word Calligraphy." An installation of a classroom in which visitors are provided with traditional Chinese calligraphy instruments and practice pads and invited to learn the fundamentals of calligraphy; through 1/10/99. 583 Broadway (219-1222), Wed. and Sun. 12–6, Thurs., Fri., and Sat. 12–8, (free Thurs. 6–8); $5, $3 students, artists, and seniors, free for youths 18 and under.

New York Public Library—"*In thy map securely saile*: Maps, Atlases, Charts, and Globes From the Lawrence H. Slaughter Collection, Map Division." Seventeenth- and eighteenth-century works that were donated to the library's Map Division in 1997 by the estate of Lawrence H. Slaughter; through 3/20/99. . . . "Eight Million Stories: Twentieth-Century New York Life in Prints and Photographs From the New York Public Library." Works by Berenice Abbott, Lewis Hine, Edward Hopper, Martin Lewis, Weegee, and others; through 1/9/99. . . . "Barney Tobey." A selection of cartoons by one of *The New Yorker*'s first staff cartoonists; through 1/9/99. Fifth Ave. and 42nd St. (869-8089); Mon. 10–6, Tues.–Wed. 11–6, Thurs.–Sat. 10–6; free.

New-York Historical Society—"New York's Finest: A History of the New York City Police Department." Photographs, newspapers, weapons, uniforms, and crime-detection equipment; through 3/21/99. . . . "19th-Century Etchings From the Collection of Reba and Dave Williams." American prints by Blance Dillaye, William St. John Harper, Thomas Moran, and others; through 1/10/99. . . . "George B. Post: Great American Architect." Architectural renderings of some of New York's early skyscrapers by the nineteenth-century architect (1837–1913); through 1/10/99. . . ."Fading Ad Campaign: Vintage Painted Signs." Photographs of painted advertisements on buildings in New York City by Frank H. Jump; through 11/1. 2 W. 77th St. (873-3400); Tues.–Sun. 11–5; $5, $3 seniors and children.

P.S. 1 Contemporary Art Center—"Cities on the Move." Works by artists, architects, and urbanists exploring the effects of modernization, globalization, introduction of new technologies, and the explosive population growth in Asian cities; through 2/21/99. . . . "Inside Out: New Chinese Art." An exhibition being presented simultaneously at the Asia Society and P.S. 1, of works created between 1985 and 1998 by artists in China, Hong Kong, and Taiwan, and by those who left China in the early eighties; through 1/3/99. . . . "David Levinthal: Cowboy Corridor." Photographs of cowboy dolls from the artist's "Wild West" series; through 1/24/99. . . . "Yoshie Ueki." Recent embroidery works; 10/18–1/17/99. 22-25 Jackson Ave., at 46th Ave. (718-784-2084), Wed.–Sun. 12–6; $5 suggested donation.

Pierpont Morgan Library—"Master Drawings From the Hermitage and Pushkin Museums." Approximately 120 western-European drawings from the fifteenth to the twentieth century. Through 1/10/99. . . . "Russian Arts and Letters." Manuscripts and printed books from the late imperial and early Soviet eras, drawn from the library's permanent collection; through 1/17/99. 29 E. 36th St. (685-0008), Tues.–Thurs. 10:30–5, Fri. 10–8, Sat. 10:30–6; Sun. 12–6; $6; $4 students and seniors.

Queens Museum of Art—"Looking at the 90s: Four Views of Current Mexican Photography." Works by 18 contemporary Mexican photographers selected by four Mexican critics and curators; 10/28–1/3/99. . . . "Collecting for Queens: Selections From the Permanent Collection." Paintings, drawings, and photographs collected by the museum in the nineties, by Dawoud Bey, Chakaia Booker, John Coplans, Grace Hartigan, Theodore Roszak; 10/28–1/3/99. New York City Building, Flushing Meadows Corona Park, Queens (718-592-9700), Wed.–Fri. 10–5, Sat. and Sun. 12–5; $3, $1.50 students and seniors.

Studio Museum in Harlem—"From the Studio: Artists in Residence 1997–1998." Works created over the past year by Sheila Batiste, Brett Cook-Dizney, and Julio Valdez during their yearlong tenure with the Studio Museum in Harlem's Art-in-Residence Program; through 2/28/99. 144 W. 125th St. (864-4500).

Whitney Museum of American Art—"Mark Rothko." A major traveling exhibition of 115 paintings and works on paper dating from the thirties to 1970; through 11/29. . . . "Bob Thompson." The most comprehensive survey of paintings by the African-American figurative expressionist (1937–1966) to date; through 1/3/99. . . . "Good Times, Hard Times, War Times: American Prints From the 1920s to the 1940s." Prints from the museum's permanent collection by Howard Cook, Mabel Dwight, Louis Lozowick, Benton Spruance, and others; through 11/15. . . . "Janine Antoni: *Swoon.*" The first major video installation by the artist Janine Antoni; through 11/15. 945 Madison Ave., at 75th St. (570-3676); Wed., Fri., Sat., Sun. 11–6, Thurs. 1–8; $8, $7 students and seniors (free Thurs. 6–8).

Whitney Museum of American Art at Philip Morris—"Shirin Neshat: Turbulent." A film installation examining the boundaries of gender roles in contemporary Iranian life; through 1/15/99. 120 Park Ave., at 42nd St. (878-2550), Mon.–Sat. 11–6 (Thurs. till 7:30); free.

Auctions

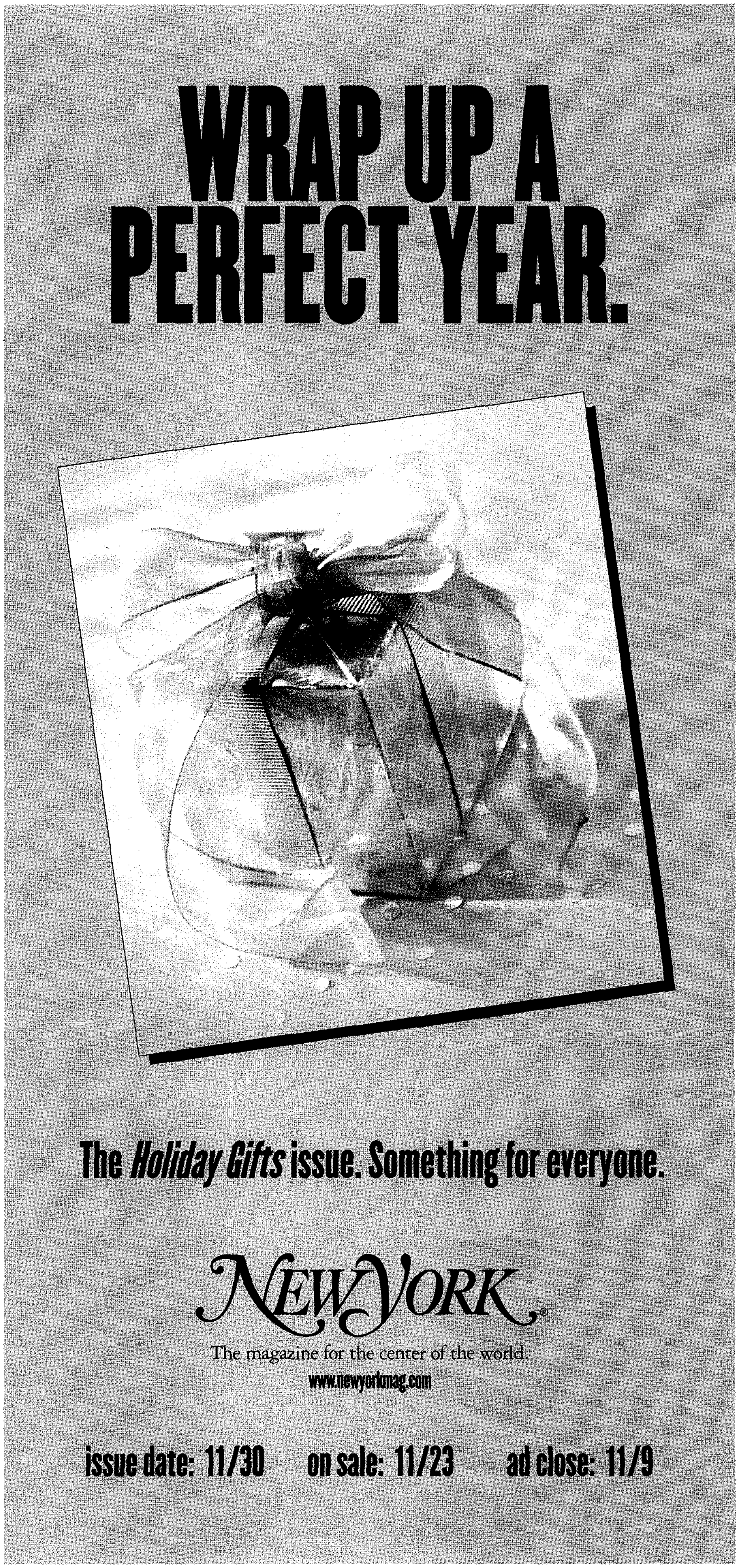
Christie's—502 Park Ave., at 59th St. (546-1119). 10/28 at 10:00: "The Raymond and Frances Bushell Collection of Japanese Sword-Fittings and Japanese Works of Art." On view from 10/24. 10/29 at 10 and 2 and 10/30 at 10: "The Haskell F. Norman Library of Science and Medicine, Part III." On view from 10/24. 11/2 and 11/3 at 10 and 2: "Prints." On view from 10/29.

Christie's East—219 E. 67th St. (546-1000). 10/28 at 1:00: "Impressionist and 19th Century Paintings." On view from 10/24. 11/3 at 1: "Sports Memorabilia." On view from 10/13.

Doyle—175 E. 87th St. (427-2730). 11/2 at 1: "European Paintings and Sculpture." On view from 10/31. 11/3 at 10: "Fine Furniture, Decorations and Paintings." On view from 10/31.

Sotheby's—1334 York Ave. at 72nd St. (606-7000). 10/28 at 2: "19th Century Furniture." On view from 10/24. 10/29–10/31 at 10 and 2: " Prints." On view from 10/24. 11/2 at 10:15 and 2: "Coins." On view from 10/30. 11/5 at 10 and 2: "French Furniture." On view from 10/30.

Swann Galleries—104 E. 25th St. (254-4710). 10/29 at 10:30: "Magic." On view from 10/26.


WRAP UP A PERFECT YEAR.

The *Holiday Gifts* issue. Something for everyone.

NEW YORK®
The magazine for the center of the world.
www.newyorkmag.com

issue date: 11/30 on sale: 11/23 ad close: 11/9

restaurants

Bagel Banquet...Truffle Season...Lily's

Manhattan

Lower New York

Alison on Dominick—An impeccably turned-out room with blue banquettes and tender lighting. Perfectionist owner Alison Becker Hurt makes sure that all is well. *38 Dominick St., nr. Hudson St. (727-1188). (E) AE, CB, DC, MC, V.*

Bo Ky—This very basic Chinatown spot has been dishing up delicious noodle soups to the neighborhood since before the Mees and Tang Tangs sprouted uptown. Expect to share a table. *80 Bayard St. (406-2292). (I) ($).*

Canal House—The restaurant at the SoHo Grand Hotel, a beige-on-beige dining room with *Alice in Wonderland* fixtures and furniture, turns out surprisingly tasty regional American fare. Try the macaroni and cheese, the crab cakes, and the cornmeal-crusted chicken breast; or—if you're the type who likes to loiter in hotels—nurse a cocktail in the lounge. *310 West Broadway (965-3588). (M–E) AE, MC, V.*

Chanterelle—Spare and elegant, virtually religious, this TriBeCa restaurant is a favorite among those who want a Big Deal. Chef David Waltuck runs a grand kitchen—seafood sausage, cold fruit soups, and anything he does with truffles in season. Wife Karen runs the front room with class and warmth. *2 Harrison St., at Hudson St. (966-6960). (E) AE, DC, DS, MC, V.*

The Cub Room—Fighting back from the scorching bar scene his restaurant became last summer, chef-owner Henry Meer (from Lutèce)—doing penance for the butter and cream of the past—is dishing up contemporary American fare to an impossibly diverse crowd. Yes, that was Ethan Hawke. *131 Sullivan St., at Prince St. (677-4100). (M) AE, MC, V.*

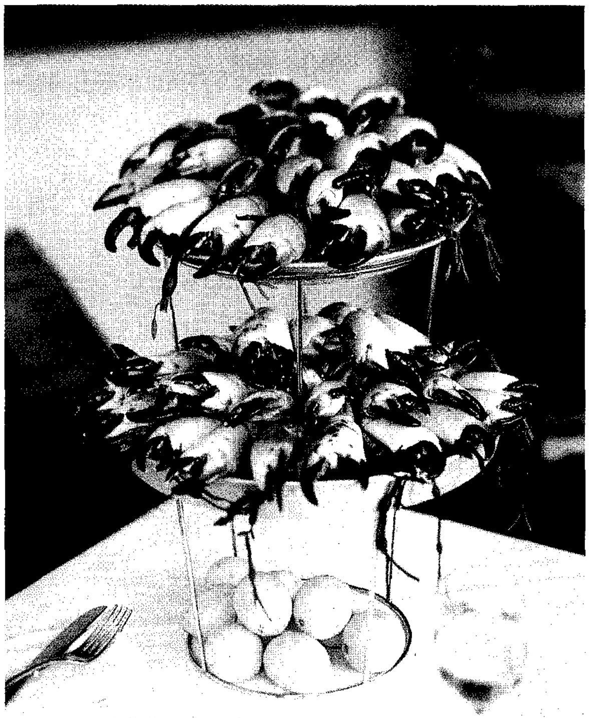
Diva—Another hip spot at the nexus of a hip neighborhood, with Italian specialties like homemade gnocchi and lobster-stuffed black ravioli. Iron candelabras and scarlet walls set the perfect sexy downtown mood. *341 W. Broadway, nr. Broome St. (941-9024). (M) AE, MC, V.*

Donna Lynn's—This Italian restaurant in the financial district combines the relaxed feel of a sofa-strewn lounge with the aural effect of a two-story waterfall. The emphasis on seafood shows up in house specialties like Dover sole à la Venezia, cooked in polenta batter and topped with scallops, served with angel-hair pasta and garlic and oil. *30 Water St. (742-1197). (I–M) AE, DC, DS, MC, V.*

I Tre Merli—Bustling SoHo loft-like space, specializing in Northern Italian (specifically Genovese) cuisine. Try the homemade pastas and focaccia sandwiches. *463 W. Broadway (254-8699). (M–E) AE, DC, MC, V.*

The Independent—From the minute it opened, this tavernesque TriBeCa duplex has been a favorite of the fashionable neighborhood. The creative American bistro fare includes an acclaimed roasted garlic-lemon chicken with spinach and mashed potatoes, barbecued pork ribs, and crab cakes enhanced with equal measures of cod and scallops. *179 W. Broadway (219-2010). (M–E) AE, MC, V.*

Kelley and Ping—The type of funky, lofty noodle house that could only exist—and thrive—in SoHo. *127 Greene St., nr. Prince St. (228-1212). (I–M) AE, MC, V.*



Object of Desire
Stone Cold

Even if you can't get to Miami Beach's landmark Joe's Stone Crabs—or you can, but you won't sacrifice three hours of tanning time to stand on line—you can still sample the sweet claw meat at Aquagrill, the first Manhattan restaurant this season to get a shipment from the 85-year-old source. Chef Jeremy Marshall serves the Florida crustaceans as a dinner special ($26) with a celery-root slaw and Dijon-mustard vinaigrette. (210 Spring Street; 274-0505.)

Layla—A Middle Eastern feast, complete with gyrating belly dancer, brought to you by Drew Nieporent and his TriBeCa production team. Menu highlights include crabmeat phyllo, cinnamon-braised lamb shank with okra, and toasted couscous and almond ice milk. *211 W. Broadway, at Franklin St. (431-0700). (M) AE, DC, MC, V.*

Il Mattone—In a neighborhood populated by pricey destination restaurants, this affordable Italian place is a great, dependable alternative. Try the brick-oven pizza or house specialties like penne alla vodka, pollo Sorrentino, seafood scampi, and vitello saltimbocca. *413 Greenwich St. (343-0030). (I) AE, DC, MC, TM, V.*

Montrachet—Owner Drew Nieporent now has five places in New York, including Nobu, Layla, Zeppole at the TriBakery, and Tribeca Grill, and another in San Francisco. But this is his baby—attractive, lively, and one of the first truly great restaurants in lower Manhattan. There's lunch on Fridays—try the Roquefort-and-pear salad—and dinner Monday through Saturday. *239 W. Broadway, nr. White St. (219-2777). (E) AE only.*

Morton's of Chicago—The second New York location of the national steakhouse chain. Portions are huge, quality is consistent, and, in case you haven't noticed, beef is back. *90 West St. (732-5665). (E) AE, DC, MC, V.*

Nobu—The great Nobu Matsuhisa—actually, he's young, good-looking, and incredibly hip—has arrived in TriBeCa. And New Yorkers haven't tasted Japanese cooking like this—unless, of course, they've visited Matsuhisa's restaurant in L.A. *105 Hudson St. (219-0500). (E) AE, MC, V.*

The Odeon—Downtown has fallen in love all over again with this TriBeCa institution. The bar's out of Dashiell Hammett, and the dining room gets everyone from the banker, his wife, and their 2-year-old to movie stars, artists, and assorted big-deal celebrities. *145 W. Broadway, nr. Thomas St. (233-0507). (M) AE, MC, V.*

Pierino—An Italian dining room full of businesspeople and city politicians for lunch and dinner for the bankers on their way uptown offering meta-traditional dishes like lobster and steak. Yes, that was Peter Vallone. *107 Reade St. (513-0610). (M) AE, DC, DS, MC, V.*

Provence—Lots of people have got engaged in the charming garden at this authentic country French restaurant; even more have sampled the bourride, bouillabaisse, and bass flambé. If you can't actually make it to the Côte d'Azur, this is the next best thing. *38 MacDougal St. (475-7500). (M–E) AE.*

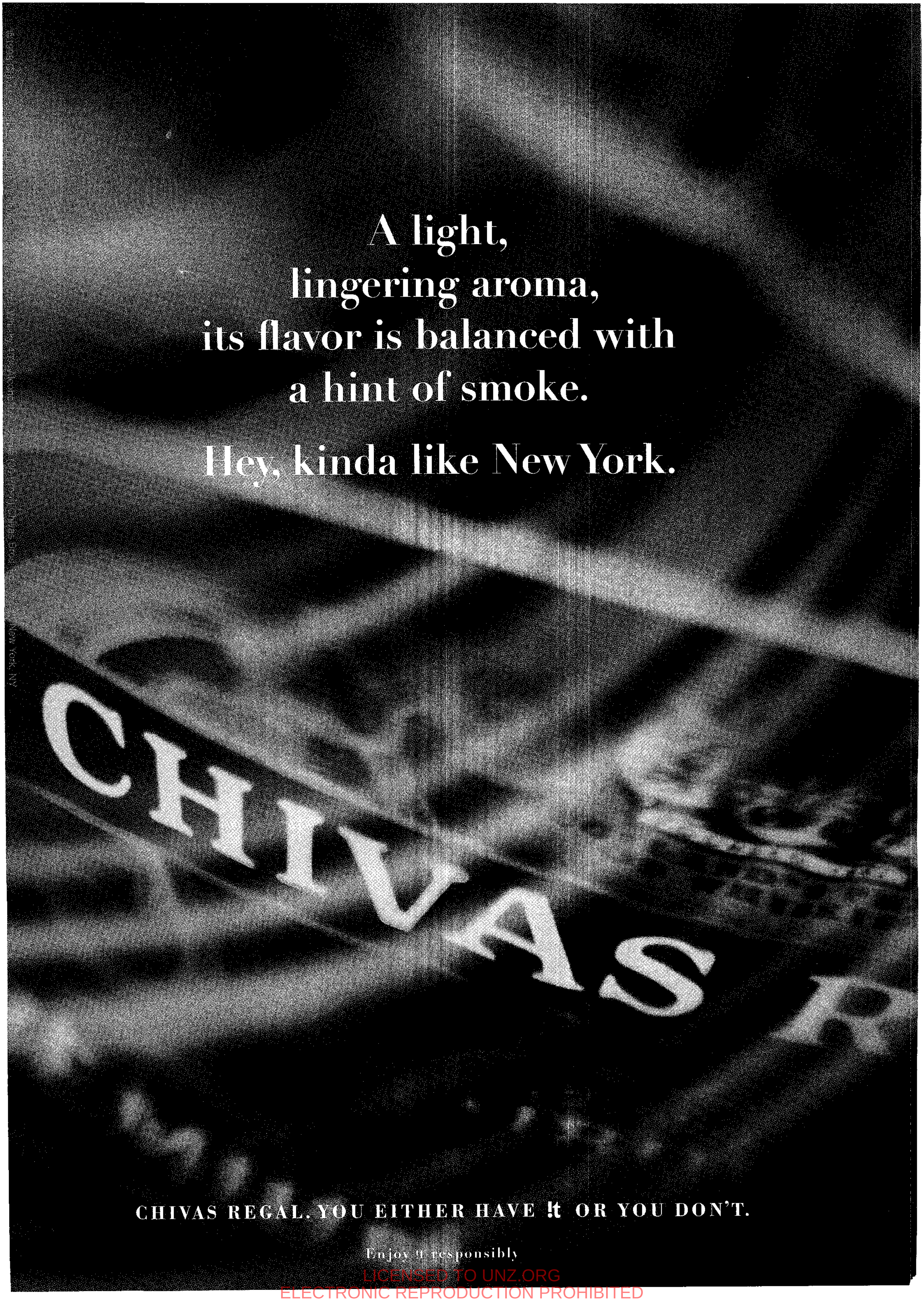
Raoul's—The dull roar in this cavelike bistro—aging gracefully amid the high-strung Thoroughbreds of SoHo's restaurant racetrack—is a heartwarming sound. *180 Prince St., nr. Thompson St. (966-3518). (M) AE, MC, V.*

S.O.B.'s—Few people know there's a kitchen in this popular Latin American music hall. The menu—a fusion of Latin, Caribbean and Brazilian flavors—includes dishes like grilled shrimp tossed with tropical relish and chicken breast stuffed with plantains and chorizo. *204 Varick St. (243-4940). (I–M) AE, MC, V.*

Salaam Bombay—A far cry from the curry canteens of 6th Street, this Indian restaurant is a good alternative to TriBeCa's medley of French and Italian standbys. Marble floors and a canopy above each table decorate the dining room. Regional specialties from all corners of the country include dahi batata poori from Bombay, khaman dhokla from Gujarat, and lamb pasanda from Kashmir. *317 Greenwich St. (226-9400). (M) AE, DC, DS, MC, V.*

The Screening Room—You don't need to be a cineast to love this cool, comfortable restaurant, with its velvet curtains and high ceilings, but it helps. The adjacent movie theater runs a terrific program of independent and foreign films. The restaurant repertoire, however, is creative American: Pan-fried

Photograph by Dasha Wright Ewing.


A light,
lingering aroma,
its flavor is balanced with
a hint of smoke.
Hey, kinda like New York.
CHIVAS
CHIVAS REGAL. YOU EITHER HAVE It OR YOU DON'T.
Enjoy it responsibly
[illegible] New York, NY

artichokes, cedar-planked salmon, and lemon-caramel icebox cake are a few of the standouts. *54 Varick St. (334-2100). (M–E) AE, DC, MC, TM, V.*

SoHo Kitchen and Bar—Grape nuts celebrate the 96-spigot Cruvinet, ordering flights of Cabernets or seven Pinot Noirs to taste and compare, but SoHo neighbors love it, too—for all those beers on tap, for the thin-crust pizza, for a glance at the game on the TV overhead. *103 Greene Street., nr. Prince St. (925-1866). (I) AE, CB, DC, MC, V.*

Taliesin—This power dining room inside the Millenium Hilton attracts its fair share of bankers and brokers with creative New American cuisine. Sample the chef's Italian-influenced fare by ordering an appetizer degustation menu or the three-course Tuscan Tastings prix fixe for $45. Open for breakfast, lunch, and dinner. *55 Church St. (312-2000). (E) AE, CB, DC, DS, MC, V.*

Tennessee Mountain—This 1807 landmark farmhouse serves up huge portions of smoked chicken and grilled ribs, plus regional appetizers and desserts. Bring those breath mints and Handi-Wipes for a $17.95 all-you-can-eat on Monday night. *143 Spring St. (431-3993). (I) AE, MC, TM, V.*

Tribeca Grill—Though this spacious, brick-walled restaurant sometimes serves as canteen for the film execs (and movie stars) in offices upstairs, the creative American cuisine and lively bar scene make it a popular downtown destination. Known for its roasted meats and fish specials. *375 Greenwich St., at Franklin St. (941-3900). (E) AE, DC, MC, V.*

Windows on the World—Chef Michael Lomonaco, formerly of the '21' Club, has landed at this landmark restaurant known for what may be the most spectacular view of Manhattan Island. His new menu focuses on sophisticated renditions of American food, including skillet-roasted bluepoint oysters with sweet shallot-caviar cream; open raviolo of forest mushrooms, pumpkin, and sage; and Maine lobster with truffles, root vegetables, and buttermilk biscuits. Be sure to take advantage of the restaurant's superlative wine cellar. *1 World Trade Center, 107th floor (524-7000). (E) AE, DC, DS, MC, V.*

Zoë—Charmingly hosted, megadesigned, and packed at lunch. Exceptional American wine list and an eclectic menu featuring contemporary American dishes like crispy calamari with Vietnamese dipping sauce, Colorado lamb chops with buttermilk spaetzle and blue-cheese sauce, and a superlative bread pudding. *90 Prince St. (966-6722). (M) AE, CB, DC, MC, V.*

Below 14th Street, East

Asti—This 70-year-old Village mainstay epitomizes the concept of the singing waiter. Professional opera singers perform arias and show tunes while waiters manage to carry a tune *and* serve orders of seafood fra diavolo, Maine lobsters, and Black Angus steak. Late-night dining too. *13 E. 12th St. (741-9105). (M–E) AE, CB, DC, MC, V.*

Gotham Bar & Grill—Alfred Portale's kitchen, with its architectural ingenuity and whimsical creativity, serves as a finishing school for the city's all-star chefs before they launch their own careers. This awesome dining temple has long been a staple. *12 E. 12th St. (620-4020). (M) AE, CB, DC, DS, MC, V.*

Miracle Grill—One of the earliest pioneers on the East Village dining scene, this comfortable Mexican cantina is especially welcoming in warm weather, when the garden is a serene urban oasis. The grilled-vegetable plate surpasses most. *112 First Ave., nr. 7th St. (254-2353). (I–M) AE, MC, V.*

Mirezi—This sleekly designed boîte features a sake bar and specialty Asian cocktails as well as traditional Korean and Asian dishes, such as bibimbap and barbecued spareribs, with the type of haute twist that appeals to the targeted young, trendy crowd. *59 Fifth Ave. (242-9708). (M) AE, MC, V.*

Osso Buco—Popular Italian restaurant on a much-traveled Village corridor serving family-style portions of the eponymous house specialty, Caesar salad, fried calamari, and T-bone steak. *88 University Pl., nr. 11th St. (645-4525). (M) AE, DC, DS, MC, V.*

Pierrot—Another newcomer to the East Village's United Nations of flavors, this creatively decorated bistro offers a Med-Caribbean menu in a space meant to evoke a North African carnival. Plantain-crusted calamari, duck-confit quesadilla, and yellowfin tuna au poivre with tomatillo dressing exemplify the fusion fare. Dinner served until 2 A.M. *28 Ave. B (673-1999). (I) AE, MC, V.*

Pisces—This East Village fish house is known for its offbeat, innovative use of seasonal ingredients in dishes like poppy-seed-crusted salmon with carrot-ginger sauce and pan-roasted skate with fried artichokes. The warm, woody décor and plate-glass windows give the corner storefront a cozy neighborhood feel. *95 Ave. A, at 6th St. (260-6660). (M) AE, V.*

Roettele A.G.—One of the very few places on these shores to serve a distinctive mix of Swiss and German cuisines, including hearty specialties like spaetzle, sauerbraten, Wiener schnitzel, and fondue. There's a lovely garden and, on Thursdays, the exotic strains of live Swiss music. *126 E. 7th St. (674-4140). (M) AE, DC, DS, MC, TM, V.*

Three of Cups—Proving that the East Village has room enough for another wood-burning oven pizza parlor besides Two Boots. The "mickey," a charred spud dripping with butter, shouldn't be missed. *83 First Ave., at 5th St. (388-0059). (I) AE, MC, TM, V.*

Below 14th Street, West

Andalousia—This relatively undiscovered Village Moroccan rightly prides itself on its roster of tagines and couscous specials. B'stilla is a standout. *28 Cornelia St. (929-3693). (I) MC, V.*

Bar Cichetti—Modeled after a typical bar in Venice, where patrons gather for a glass of wine—choose here among 50—and small snacks called *cichetti* (think Italian tapas). Sample among appetizer-size portions of rice balls, fried meatballs, frittatas, and crostini, or, should these snacks merely whet the appetite, have a full meal of pasta, chicken, fish, or beef. Perfect for pre- or post–Film Forum noshing. *220 W. Houston St. (229-0314). (M) AE, MC, V.*

Bar Pitti—This Tuscan trattoria, with tables spilling out onto the sidewalk, has simpler, cheaper food than Da Silvano next door, but it's just as good a spot to sip an espresso and watch the Village foot traffic. Great fettunta. *268 Sixth Ave., nr. Bleecker St. (982-3300). (I–M) ($).*

Blue Note Jazz Club and Restaurant—Should you develop an appetite while listening to some of the world's best jazz acts, this famous Village club offers a full menu, with such Continental fare as shrimp with scallops and salmon with champagne sauce. Open for brunch, too. *131 W. 3rd St. (475-8592). (M–E) AE, DC, MC, V.*

Da Silvano—Trattoria with tables out front converts this thoroughfare into a people promenade. Great food and views of the local color. Yes, that was Anna Wintour. *260 Sixth Ave., nr. Bleecker St. (982-2343). (M) AE, MC, V.*

Greenwich Cafe—This Village café, with its plush antique wing chairs and rococo mirrors, has a loungy feel and is open around the clock with a menu that crosses every border. Representative items include crab cakes with lobster sauce and fennel tempura, grilled salmon with jasmine rice, and a veggie burger with minted couscous. No

ASK GAEL

Is nothing sacred?

Supernal sturgeon is still sacred at Barney Greengrass, a slightly tattered cocoon that dates back to 1929, as do some of its lunchtime habitués. I'm with pals from Italy on their annual pilgrimage for the cosmic combo of smoked salmon, sturgeon, and cream cheese on a toasted bagel. The two Englishwomen behind us are high on the sweet-and-smoky tumble of scrambled eggs with sturgeon and onions. I can't imagine how I've lived nearby forever and somehow almost missed this thrill. "Texas onions," the waiter boasts. That and the pastrami salmon are Barney's brave-new-world bow. "What's a bialy?" one of my guests wants to know. "A Jewish English muffin" is the counterman's reply. Voluptuous smoked sable is rich as foie gras, but skip woebegone chopped chicken liver. Nat King Cole's photo in the window, stained and awry, confirms the survival of an Upper West Side institution. (541 Amsterdam Avenue, near 86th Street; 724-4707.)

Photograph by Robert Wright.

cover for the jazz brunch. *75 Greenwich Ave. (255-5489). (I–M) AE, DC, DS, MC, V.*

Gus' Place—This welcoming Greek taverna in the West Village offers authentic Mediterranean meze and entrées; French doors open out onto warm evenings. The orzo with Gulf shrimp and the lamb-shank stifado are house specialties. *149 Waverly Pl. (645-8511). (M) AE, DC, DS, MC, V.*

Hog Pit—This country-roadhouse-esque joint in the middle of the meat market serves, aptly enough, pork ribs, pulled-pork sandwiches, and all manner of barbecued meat. Plus fried catfish, a pool table, country tunes, and cheap beer. *22 Ninth Ave. (604-0092). (M) ($).*

One if by Land, Two if by Sea—Elegant Village restaurant situated within an eighteenth-century carriage house previously owned by Aaron Burr. Four fireplaces and nightly piano music enhance a fine menu of American specialties like beef Wellington. *17 Barrow St. (228-0822). (E) AE, CB, DC, MC, V.*

Robiola—Everyone comes for the focaccia robiola, but you wouldn't go wrong with roasted baby chicken, pasta, or anything from the wood-burning oven. This is the second venture by the folks behind midtown's popular Da Ciro. *535 Hudson St. (620-3838). (M) AE, DC, MC, TM, V.*

14th–42nd Streets, East Side

Alva—Bare lightbulbs evoke Thomas Edison, the namesake of this sleek spot invented by Charles Palmer and designer Fernando Saralegui, but the food is all very twentieth-century: crispy shrimp cocktail, cod-and-salmon cakes, veal stew, an exciting cheese course. *36 E. 22nd St. (228-4399). (E) AE, DC, MC, V.*

An American Place—This venerable midtown spot is to New York as Chez Panisse is to Berkeley. With his eclectic American menu, Larry Forgione made the national cuisine interesting again. *2 Park Ave., at 32nd St. (684-2122). (E) AE, DC, MC, V.*

Angelo & Maxie's Steakhouse—This luxurious new steakhouse serves enormous portions of beef—plus alternatives for artery-watchers—to a crowd that's come to have a good, gluttonous time. Many choose to follow their meal with a leisurely smoke, which they're welcome to procure in the well-stocked cigar store. *233 Park Ave. So., at 19th St. (220-9200). (M–E) AE, MC, V.*

Bolo—There's nothing discreet about Bobby Flay's neo-Spanish cooking. In a room that reminds you of Gaudí by way of Pee-wee Herman, Flay turns out fiery, bold dishes like oven-roasted mushrooms with goat cheese and chili oil as well as paella with curried shellfish and chicken. We *love* the white-peach sangría. *23 E. 22nd St. (228-2200). (E) AE, DC, DS, MC, V.*

Brew's—As casual and comfortable as a burger joint gets. This two-story landmark always pleases. Great beer selection, and the always hospitable longtime owners, the Brew family, make this an oasis in the desert above 14th Street. A new attraction is a weekend brunch accompanied by live Irish music, and fifteen versions of that most archetypical brunch drink, the Bloody Mary. *156 E. 34th St. (889-3369). (I) AE, MC, TM, V.*

El Parador Cafe—Very possibly the oldest Mexican restaurant in New York City, this comfortable, dependable establishment is known for its enormous selection of premium tequilas and traditional dishes like mole poblano, carnitas, and duck with cuipotle glaze. *325 E. 34th St. (679-6812). (M) MC, V.*

Gramercy Tavern—As a second act to Danny Meyer's much-loved Union Square Cafe, this Flatiron American standout doesn't disappoint. The main dining room manages to be both impressive and cozy, the service superlative, and Tom Colicchio's food inspired. For lesser appetites and lower budgets, the bar menu in the Tavern Room is equally delicious. Orchestrate your own cheese course and sample the varied selection of wines by the glass. *42 E. 20th St. (477-0777). (E) AE, DC, MC, V.*

i Trulli—A Southern Italian restaurant that aims to prove that tomato sauce is not crucial for survival, i Trulli succeeds with tasty focaccia, homemade sausage, tripe, and venison. In warm weather, the garden is a perfect midtown escape. *122 E. 27th St. (481-7372). (M) AE, DC, MC, V.*

Ground Rules:

Here lie a few hundred of the city's more noteworthy restaurants, some *New York* advertisers among them. The price guide, admittedly imperfect, is as follows: (E) = expensive, $35 and over per place; (M) = moderate, $15–$30 per place; (I) = inexpensive, $15 and under per place. Following each listing there is also a code indicating acceptable methods of payment: ($) = cash only, AE = American Express, CB = Carte Blanche, DC = Diners Club, DS = Discover, M = MasterCard, TM = Transmedia, V = Visa. "AE only" indicates that American Express is the only accepted charge/credit card.

Les Halles—Even though it hasn't been around forever, this utterly perfect re-creation of a Left Bank bistro seems like it has. This is the place to come for onion soup, steak-frites, celeri rémoulade, crème caramel—that sort of thing. *411 Park Ave. So., bet. 28th and 29th Sts. (679-4111). (M) AE, CB, DC, MC, V.*

Medusa—A lot of thought went into the décor at this new restaurant: The floors and bar are red travertine marble, and decorative ironwork details the sconces and door frames. The au courant Mediterranean menu includes such specialties as poppy-seed-encrusted tuna with lime sauce and rack of lamb with Chianti and grilled golden apples. *239 Park Avenue South, nr. 19th St. (477-1500). (M) AE, MC, V.*

Mesa Grill—Chef Bobby Flay believes in big flavors and big portions. He developed his own signature style, plundering the ingredients of the American Southwest for such mouthwatering creations as roasted-garlic shrimp tamales and ancho-honey-glazed salmon. Loud, stylish, and loads of fun, especially for those partaking of the house drink, a cactus-pear margarita. *102 Fifth Ave., nr. 16th St. (807-7400). (E) AE, DC, DS, MC, V.*

Novitá—A beautiful Flatiron restaurant with upscale, nouvelle Italian. Try, especially, the handmade pastas, which seem to have only beneficial effects on all the fashion types and Elite models who've made this room their home away from home. *102 E. 22nd St. (677-2222). (M) AE, DC, MC, V.*

Osteria Laguna—A stone's throw from Grand Central, this rustic Italian restaurant features mostly Venetian fare. Risotto and pizza are particularly popular. *209 E. 42nd St. (557-0001). (M) AE, DC, MC, V.*

Oyster Bar—When a fire temporarily shuttered this Manhattan landmark, its long-faithful clientele were bereft, unsure of what to do with themselves at lunchtime. The doors have reopened, the vaulted ceilings have been (for the most part) repaired, and the regulars are taking their places at the counter. Famous for its 25 varieties of oysters, extensive wine selection, and comprehensive seafood preparations, the restaurant is a magnet for commuters and tourists alike. *Grand Central Terminal, 42nd St. and Vanderbilt Ave. (490-6650). (M) AE, CB, DS, MC, V.*

Park Bistro—Provençal offerings prepared and served with notable agility in an intimate—sometimes crowded—setting. *414 Park Ave. at 28th St. (689-1360). (M) AE, CB, DC, MC, V.*

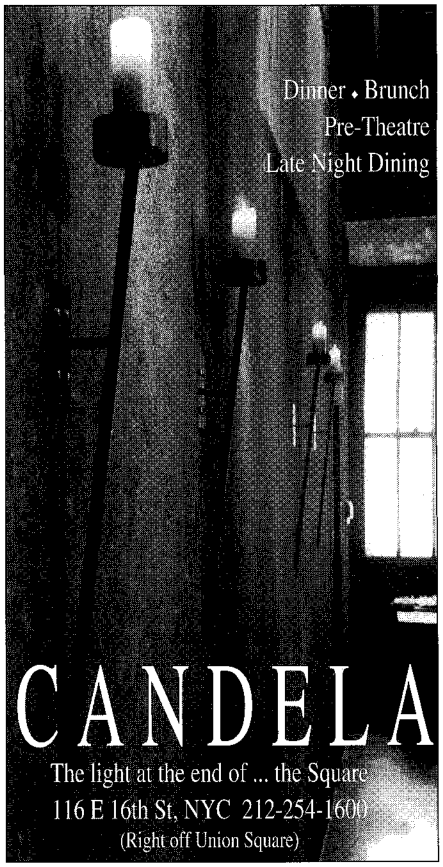
Ribollita—This cozy little Italian restaurant is a refreshing change of pace from the new wave of posh Flatiron food halls. Open every day from noon until closing for its namesake soup, unusual pastas, and roasted meat and fish. *260 Park Ave. S., nr. 20th St. (982-0975). (I–M) AE, TM.*

Turkish Kitchen—This crimson-walled den has long been a beacon for adventurous eaters, who come for house specialties including kebabs, seafood and a variety of Turkish appetizers. *386 Third Ave., nr. 27th St. (679-1810). (M) AE, DC, DS, MC, V.*

Union Square Cafe—The careful service, human-scale dining rooms, and peerless California café cuisine make this one of the best restaurants in the city. *21 E. 16th St. (243-4020). (M) AE, DC, MC, V.*

14th–42nd Streets, West Side

Ben's Kosher Delicatessen—This casual delicatessen—the Art Deco–ish Manhattan offshoot of a Long


Dinner ♦ Brunch
Pre-Theatre
Late Night Dining
CANDELA
The light at the end of ... the Square
116 E 16th St, NYC 212-254-1600
(Right off Union Square)

Nº 18
Restaurant and Bar
Lunch • Dinner • Pre Theatre
Martini Bar • After Dinner
Zesty American Cuisine
Cellared Wines
Pampered Guests
18 West 56th Street
Tel: 489-1888

Fine Italian Cuisine
Giambelli 50th
Giambelli Quality
Giambelli Tradition
Giambelli Experience
Private rooms available Open 7 days
46 E. 50th St., NYC
(Bet. Park & Madison Ave.)
(212) 688-2760-61

"We Cure Our Own Corned Beef.
Our Chicken Soup Cures Everything Else."
BEN'S
KOSHER DELICATESSEN
RESTAURANTS & CATERERS
MANHATTAN
209 W. 38th St. (West of 7th)
Phone: (212) 398-BENS (2367)
Fax: (212) 398-DELI (3354)

café
BOTANICA
160 Central Park South, New York, NY
(212) 484-5120

Bistro Bar
Pierrot
28 avenue B New York City, NY 10009
between 2nd and 3rd street
212.673.1999
www.pierrotbistro.com
Avenue B Oasis for casual
Dining & Cocktails!

Complete dinner $29. Mon.-Fri.
★★★..."Extraordinary food"... Bob Lape, Crain's
TROPICA
Bar and Seafood House
MetLife Building, 45th/Park, 867-6767

"New York's grandest cafe..."
"Service:
Impeccable..."
Ruth Reichl
The New York Times
CAFÉ CENTRO
METLIFE BLDG • 200 PARK AVE ON E 45TH ST • 212 818-1222

DENIZ
a la Turk
TURKISH RESTAURANT
Time to discover
the greatest cuisine in the world!
TEL: 212 486 2255

PG
ITALIAN RESTAURANT
223 West Broadway NYC
212.334.8077
Executive Lunch $19.50
Lunch & Dinner Monday-Saturday
Private Room Avail. for Up to 50
PAGGIO

Island chain—brings a full roster of pastrami, corned beef, sour pickles, potato latkes, and other highlights of kosher cooking to the garment district. All baking is done on the premises, and for those who hanker for something a little stronger than Dr. Brown's, there's a full bar. *209 W. 38th St. (398-2367). (I) AE, DS, MC, V.*

Bright Food Shop—A Chelsea luncheonette with an innovative, healthy Mexican menu with Asian influences. Excellent desserts and a great selection of Mexican fruit sodas. *216 Eighth Ave., at 21st St. (243-4433). (I–M) ($).*

Caffe Bondí Ristorante—Popular with the photographers who work in the Flatiron district and foodies from all over who fill the garden in warm weather. Specializes in Sicilian dishes like coniglio alla stimparata, pasta con sarde, and cassata Siciliana. Open seven days a week, including weekend brunch. *7 W. 20th St. (691-8136). (M) AE, DC, MC, V.*

Cal's—A converted warehouse in the Flatiron district serving Continental Mediterranean fare in a relaxed, loft-like atmosphere. The bar menu's burger is one of the best. *55 W. 21st St. (929-0740). (M) AE, CB, DC, DS, MC, TM, V.*

Da Umberto—Low-key Chelsea façade belies the extraordinary Italian offerings inside. Getting a table is no small task, especially in the evening. This is a Euro–New York crossroads. A mad cacophony of laughter and chatter in Brooklynese and Roman. Don't dress down. *107 W. 17th St. (989-0303). (E) AE only.*

Le Madri—This Chelsea mainstay has long enjoyed a reputation for informality and flavorful Italian fare. The garden is a wonderful warm-weather spot for a light lunch of salad and pasta or a more substantial repast like osso buco with gremolata or risotto with lemon and zucchini. *168 W. 18th St. (727-8022). (M) AE, DC, MC, V.*

Lola—A lively front-room bar leads to a vast and airy back room, made surprisingly private by the centrally located banquettes. The kitchen focuses on seafood with a variety of global influences. Try the Szechuan peppercorn-seared halibut, citrus-glazed tuna, and the house's renowned fried chicken. There's live music Wednesday through Saturday and a justly famous gospel brunch on Sundays. *30 W. 22nd St. (675-6700). (M) AE, MC, TM, V.*

43rd–56th Streets, East Side

Bice—It's always buzzing at this midtown Italian hot spot, where the fashionable crowd takes a hiatus from air-kissing to partake of dishes like lobster salad with baby vegetables, porcini risotto, and veal chop Milanese. *7 E. 54th St. (688-1999). (E) AE, DC, MC, V.*

Café Centro—A big, shiny brasserie-cum-café in the lobby of the MetLife Building; there's inventive cooking going on here, and the joint is as fun and good as non-expensive midtown gets. In the loud little Beer Bar, get one of the best hamburgers in town. Closed Sunday. *200 Park Ave., at 45th St. (818-1222). (M) AE, DC, MC, V.*

Caviar Russe—The owners of this caviar bar and boutique are also importers, which means that you're getting your Beluga—and golden Osetra, and Sevruga—right from the source. The petite restaurant ensconced in a midtown townhouse will gladly feed you a spoonful or a more substantial meal, like a foie gras sandwich with Armagnac-soaked figs, or steak tartare with baby-beet-and-black-truffle salad. Afternoon tea and prix fixe menus also available. *538 Madison Ave., nr. 54th St. (980-5908). (M–E) AE, DC, MC, V.*

Cucina & Co.—This market-style takeout shop and café is ideally situated in the lobby of the MetLife Building to catch the crush of commuters passing through Grand Central. Breakfast pastries, specialty sandwiches, baked pastas, steak-frites, and "Dinners for Two" keep the worker bees fueled throughout the day. *200 Park Ave., at 45th St. (682-2700). (I) AE, DC, MC, V.*

Fresco—It's a family affair: The Scottos, including broadcasting star Rosanna, have created a room where you'll find stars at your feet and hearty portions of modern Tuscan fare (rich homemade pasta, thin and crispy grilled pizza, chops, and fish) on the table. *34 E. 52nd St. (935-3434). (M) AE, DC, MC, V.*

Giambelli 50th Ristorante—Upscale Northern Italian fare served in a warm and cozy atmosphere. The chef imports esoteric varieties of pasta from Italy to prepare his specialties; the fish and meat dishes are as carefully considered. *46 E. 50th St. (688-2760). (M) AE, CB, DC, MC, V.*

Luna Blu—The owners of this midtown Italian restaurant try to distinguish themselves from the populous competition by offering dishes from various regions, like Sicilian-style halibut and Sardinian-style gnocchetti. *246 E. 44th St. (681-6541). (M) AE, DC, MC, V.*

Morton's of Chicago—This midwestern import has taken Manhattan by storm, winning converts with its tender double porterhouse and men's club charm. Hard to believe it's a chain. *551 Fifth Ave., at 45th St. (972-3315). (E) AE, DC, MC, V.*

Naples 45 Ristorante e Pizzeria—This new, sprawling Italian restaurant and carry-out in the MetLife building serves authentic Neapolitan cuisine, including excellent thin-crust pizzas, baked to order by experienced pizza masters imported directly from Italy. Also try the twice-baked sandwiches and the wide array of wines by the glass. *200 Park Ave., at 45th St. (972-7001). (I–M) AE, DC, DS, MC, V.*

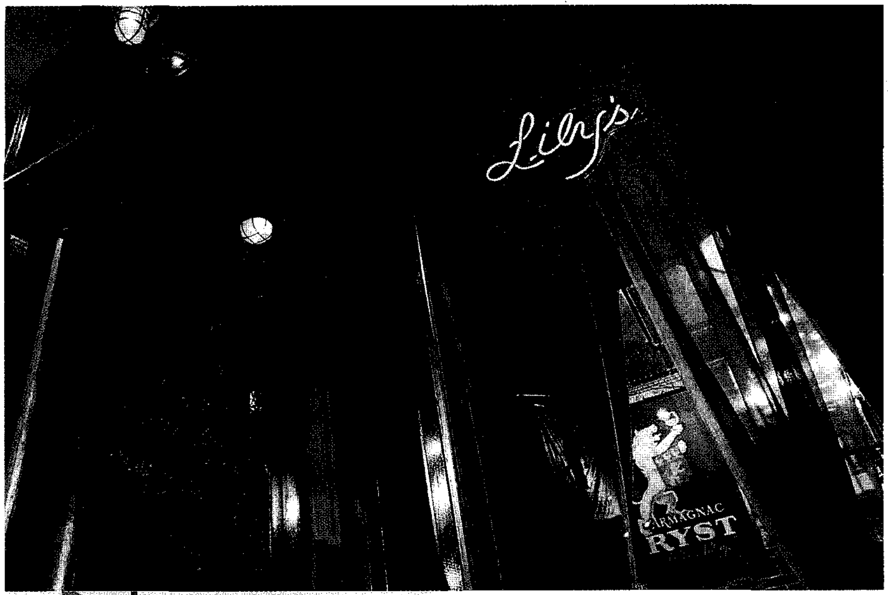
Peacock Alley—Under talented new chef Laurent Gras, the Waldorf's posh dining room has become reinvigorated. Known for his long association with French national hero Alain Ducasse, Gras has a special touch with foie gras and handles seasonal American ingredients with a classical Gallic touch. This is one of midtown's secret pleasures. Jackets required; harpist performs nightly. *301 Park Ave., in the Waldorf-Astoria (872-4895). (E) AE, CB, DC, DS, MC, V.*

Tropica—Always packed at lunch, but squeeze in at the bar and order the salmon and a glass of tropical iced tea. The dining room serves the most imaginative seafood in town, but be sure to go on

Opening
Culinary Assimilation

Chef John Greco and his wife, Suzanne, combined their middle names to christen Philip Marie, their new West Village restaurant, opening this Wednesday. The all-American cuisine—chicken potpie, Jack Daniel's–braised lamb shank with dirty rice, fried green tomatoes—is something of a departure for Greco, who previously cooked in the all-Italian kitchens of Torre di Pisa, San Domenico, and Cipriani. (569 Hudson Street, at West 11th Street; 242-6200.)

Photograph by Safia Fatimi.



Preview

Lily Pad

Where there once was Nick & Eddie, and then Scully on Spring, there is now Lily's, a SoHo bar (and eventually restaurant) with exposed brick, chandeliers, and a new scarlet paint job. For now, the bar is open Thursday through Saturday, and in three weeks, the kitchen will start turning out a late-night, Asian-inspired menu of dishes to share. (203 Spring Street; 334-3855.)

a weekday—the restaurant, located in the lobby of the MetLife Building, is closed Saturday and Sunday. *200 Park Ave., nr. 45th St. (867-6767). (M) AE, CB, DC, MC, V.*

Turtle Bay Grill & Lounge—The kind of place where you kick back, light a stogie, and watch the game. Should hunger develop, there's sesame-seared tuna, Dijon-grilled salmon, shrimp pizza, and the like. *987 Second Ave., nr. 52nd St. (223-4224). (I–M) AE, MC, V.*

43rd–56th Streets, West Side

American Festival Cafe—Lunch inside this glamorized eatery with rotating American folk art. Skaters in winter and a garden in the summer and early fall make for fierce window-seat competition. *Rockefeller Plaza, 20 W. 50th St. (332-7620). (M) AE, DC, MC, V.*

Ben Benson's Steak House—This rollicking steakhouse has long fed hordes of hungry, beef-eating businessmen and the people who love them. The festive air gets pretty thick by the bar, where cigars prevail, but the dining room is entirely devoted to the consumption of standards like lobsters, crab cakes, veal, and four cuts of steak. Free validated parking available. *123 W. 52nd St. (581-8888). (E) AE, DS, MC, V.*

Bistro Latino—This second-story nightclub and restaurant evokes the tropics with its south-of-the-border décor, its luscious cocktails, its tango dancers, and especially chef Rafael Palomino's exotic South American menu. Start with the Colombian empanadas or the Ecuadoran seviche before moving on to the inevitable, flavor-packed paella. *1711 Broadway, at 54th St. (956-1000). (M) AE, DC, DS, MC, V.*

Broadway Joe's Steakhouse—Located in a townhouse on Restaurant Row, this steakhouse serves a fourteen-ounce prime rib but also delivers fresh seafood and pasta for the omnivore. Hirschfeld caricatures cover the walls, so come find your NINAS while you dine. Discount dinner parking. Private parties. *315 W. 46th St. (246-6513). (M–E) AE, DC, DS, MC, TM, V.*

Christer's—Famous for its spectacular selection of salmon, this Scandinavian-inspired restaurant, designed by David Rockwell to resemble a colorful, cozy mountain lodge, is a great choice for contemporary renditions of seafood. Open Sundays. *145 W. 55th St. (974-7224). (E) AE, DC, MC, V.*

Cité—An extravagant French steakhouse, marble and pewter with blazing chandeliers, and a more affordable grill next door. *120 W. 51st St. (956-7100). (M–E) AE, CB, DC, DS, MC, V.*

Commonwealth Grill & Brewery—This Boston brewery import in Rockefeller Center attracts a riotous after-work crowd for its craft beers. The lunch and dinner menus feature American fare like grilled swordfish over lemon pasta, braised lamb shank, duck breast, and tuna, not to mention the obligatory burger. *35 W. 48th St. (977-2269). (I–M) AE, DC, DS, MC, V.*

Da Rosina—A convenient pretheater location, specializing in homemade pasta and other casual Italian fare. Try the $19.98 prix fixe. *342 W. 46th St. (977-7373). (M) AE, DC, MC, V.*

Frankie and Johnnie's Steakhouse—The oldest speakeasy in the city. In the same location in the theater district since 1926. Try the steaks and the chops. Yes, that was Tom Selleck. *269 W. 45th St. (997-9494). (M) AE, DC, MC, V.*

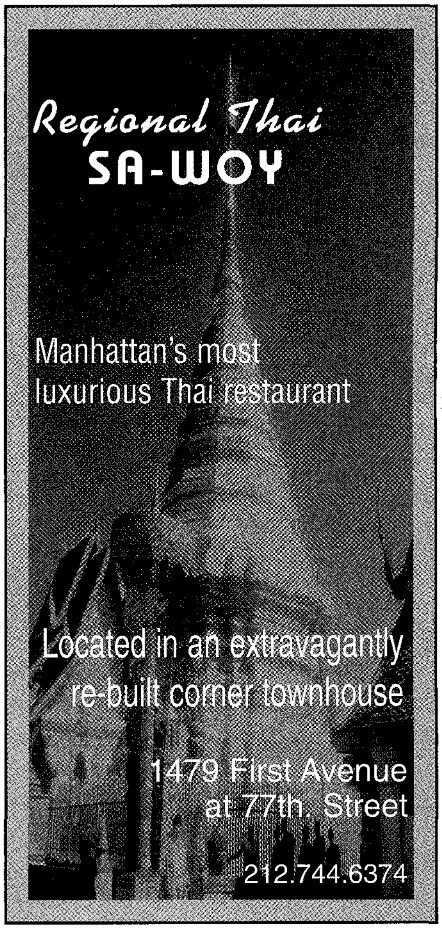
La Veranda—Northern Italian food. A popular spot in the theater district offering generous portions of fish, seafood, veal chops, and pasta. *163 W. 47th St. (391-0905). (M) AE, CB, DC, MC, V.*

Le Bernardin—French-born Eric Ripert carries forth the quest of his predecessor, the late Gilbert Le Coze, for the world's most spectacular seafood. His ambitious signature dishes—scallops and foie gras with truffles, Spanish-style mackerel in Jerez vinegar, saddle of monkfish—have already won a very loyal following. *155 W. 51st St. (489-1515). (E) AE, DC, MC, V.*

Martini's—Convenient for pre- and post-theater dining, with a buzzing year-round sidewalk café and chef Richard Krause's rustic homemade pastas, charcoal-grilled seafood, and, of course, multiple variations of the house drink. *810 Seventh Ave., at 53rd St. (767-1717). (M) AE, DC, DS, MC, TM, V.*

Osteria al Doge—Cheerful restaurant in the theater district serving fine Northern Italian cuisine, with a menu that includes fritto misto, risotto, and a va-

Photograph by Warren Salowe.



Regional Thai
SA-WOY
Manhattan's most luxurious Thai restaurant
Located in an extravagantly re-built corner townhouse
1479 First Avenue at 77th. Street
212.744.6374

Simply CAVIAR™

350 Park Avenue at 51st Street
New York City

Offering the finest Russian Caviar and international cuisine, served with simple elegance. As well as a full array of delicacies in our retail store.

Open for lunch, dinner and late night fare.

For reservations call
(212) 838-3900

riety of pizzas and pastas. *142 W. 44th St. (944-3643). (M) AE, DS, MC, V.*

Osteria del Circo—The restaurant of the moment, partly because of its excellent bloodlines (Sirio Maccioni's brood of charming sons runs the place) and partly because of its flavorful, home-style Italian menu. Be sure to try anything created by proud mother (and food consultant) Mrs. Maccioni. *120 W. 55th St. (265-3636). (E) AE, MC, V.*

Palio—Stylish midtown duplex restaurant, with a famous muraled bar and elegant preparations of Italian dishes like spinach-and-ricotta gnocchi with a vegetable ragout, and artichoke-and-marjoram ravioli in fresh tomato sauce. *151 W. 51st St. (245-4850). (E) AE, DC, DS, MC, V.*

Pig and Whistle—This is midtown's notion of an Irish bar. A business clientele and a coming-and-going-to-the-theater crowd can find Irish specialties—both solid and liquid—here. *165 W. 47th St. (302-0112). (M) AE, MC, V.*

SeaGrill—Plush, cozy dining room opens to garden tables in the summer and offers a view of the Rockefeller Center skating rink in winter. The serving team does cartwheels toting crab cakes with two sauces, lobster salad with couscous in spicy lobster oil, and pepper-seared tuna steak at premium prices. *Rockefeller Plaza, 19 W. 49th St. (332-7610). (E) AE, DC, MC, V.*

Stage Delicatessen—A landmark deli that serves gigantic sandwiches, every one of which is worth returning for. *834 Seventh Ave., nr. 54th St. (245-7850). (I) AE, MC, V.*

Tapika—Chef David Walzog's spicy cooking has transformed a formerly subdued space into a lively canteen with his version of haute Southwestern. Try the black-bean purée with chorizo and garlic flatbread or the grilled rabbit loin with cilantro oil and habanero sauce. The bar has its own snack menu and a super selection of microbrews and tequilas. *950 Eighth Ave., at 56th St. (397-3737): (E) AE, MC, TM, V.*

Tennessee Mountain Restaurant & Saloon—The midtown offshoot of a SoHo rib joint, this much larger duplex restaurant serves an extensive southern barbecue menu. Tchotchkes can be had at the "general store" souvenir stand, and cigar smokers have their own room in which to exhale. The barbecued and hickory-smoked ribs have already made a major impression on Manhattan meat-lovers. *121 W. 45th St. (869-4545). (I–M) AE, DC, MC, TM, V.*

57th–60th Streets

Fifty Seven Fifty Seven—The country's entertainment-industry glitterati make themselves right at home in I. M. Pei's monumental dining room. Susan Weaver is one of the only working chefs to combine contemporary presentation and technique with classic Provençal on one plate. The weekend bar scene puts the concept-hotel bar scene to shame. *57 E. 57th St. (758-5700). (E) AE, CB, DC, MC, V.*

Les Célébrités—Plush and elegant, this Art Deco dining room in the Essex House on Central Park South also happens to have a very fine kitchen, turning out dishes like pyramid of tuna tartar and grilled tuna, and roasted lobster with vanilla bean and lemon pasta. And the artwork on the walls is by some very high-profile, and surprising, non-professionals. Dinner only; jacket required. *155 W. 58th St. (484-5113). (E) AE, CB, DC, DS, MC, V.*

The Manhattan Ocean Club—Savor your seafood in an elegant dining room decorated with Picasso ceramics and Brazilian-red-cherry floors. *57 W. 58th St. (371-7777). (E) AE, CB, DC, DS, MC, V.*

Rosa Mexicano—Did someone say "fresh-pomegranate margarita"? Yes, someone did. What's more, this spot prepares your guacamole tableside (a south-of-the-border hibachi?). Some of the tastier gourmet Mexican in the city. *1063 First Ave., at 58th St. (753-7407). (M) AE, CB, DC, MC, V.*

San Domenico—Toques off to owner Tony May, who may have done more for the cause of serious Italian cooking in New York than any other single restaurateur. His dining room is formal, and the food is wonderful. *240 Central Park So. (265-5959). (E) AE, CB, DC, MC, V.*

Above 60th Street, East Side

Club Macanudo—This plush, elegant shrine to cigar-smoking also offers, besides an astonishing selection of smokes, a sophisticated variety of edibles. The American menu, listing such offbeat items as warm lobster enchiladas and pork loin with coffee-barbecue sauce, takes inspiration from Latin and Caribbean cuisines. Jackets required. *26 E. 63rd St. (752-8200). (M) AE, DC, MC, V.*

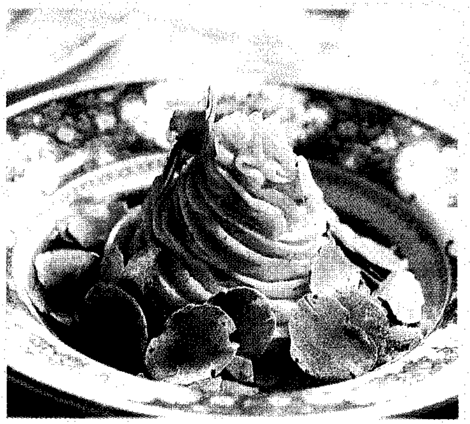
El Pollo—This Peruvian chicken joint has stuck with its simple, minimal menu, to the benefit of this otherwise barren neighborhood. Potatoes come four ways, but you can't miss with the incredible curly fries. *1746 First Ave., nr. 90th St. (996-7810). (I) AE, CB, DC, MC, TM, V.*

JoJo—The grilled chicken with chickpea frites is a great dish. But then, Jean-Georges Vongerichten doesn't make many mistakes in this elegant, jewel-like dining room situated on two floors of an East Sixties townhouse. Lunch upstairs, overlooking the street, is especially lovely. *160 E. 64th St. (223-5656). (E) AE, MC, V.*

Mustang Grill—Choose from over a hundred premium tequilas, and a southwestern menu offering dishes like pecan-honey-crusted chicken, chili-crusted lamb with jalapeño-potato gratin, and—for the less adventurous—your basic quesadilla. The late-night kitchen, comfortable Mexican furnishings, and a new cigar lounge encourage lingering. *1633 Second Ave., at 85th St. (744-9194).*

Data

Underground Chic



Restaurant 222's luxurious mashed potatoes with mascarpone and white truffles.

Few foods evoke the passions that white truffles do. While their intense earthiness has traditionally been offset by starchy staples like rice and pasta, overexuberant chefs have in recent years infused truffles into oil and butter, then slathered them on nearly everything but cornflakes. One If by Land has added four new truffle dishes to the menu this season. "In the last two years, the number of truffle dishes on the '21' menu has more than doubled," says chef Erik Blauberg, who has already committed to prepare a truffle menu at the James Beard House for December '99. In a continuing effort to add luxury and oomph, chefs have devised new combinations that range from the sublime to the downright horrifying, including truffles with cheese, fish, and fruit. Herewith, a few of the successes. With a (current) price tag of around $1,200 per pound, these offerings may not stick around through a recession, so try them while you can. Beth Landman Keil

RESTAURANT	DISH
'21' 21 West 52nd Street (582-7200)	Breast of guinea hen stuffed with white truffles, local corn, and chanterelles.
THE COMMONS 1803 Second Avenue, at 93rd Street (426-8350)	Oven-roasted North Atlantic halibut in a chanterelle-mushroom, shaved-black-truffle, and caramelized-onion-ragout sauce drizzled with white-truffle oil and balsamic vinegar.
CHELSEA BISTRO & BAR 358 West 23rd Street (727-2026)	Bay of Fundy salmon sprinkled with white truffles and wrapped in potato crust with Swiss chard and spinach strudel.
FRESCO BY SCOTTO 34 East 52nd Street (935-3434)	Warm mashed potatoes topped with sunny-side-up quail eggs and shaved white truffles.
RESTAURANT 222 222 West 79th Street (799-0400)	Mashed potatoes with mascarpone and white truffles in a meat glaze.
ONE 3 13 Barrow Street (633-6337)	Bel Paese pizza with white-truffle flakes.
MONTEBELLO 120 East 56th Street (753-1447)	Risotto with quail meat, Parmesan cheese, and white-truffle shavings.
PRIVÉ 39 East 19th Street (253-5522)	Wild-mushroom ravioli with spinach, Reggiano, truffle oil, and white-truffle shavings.

Photograph by Alexandra Grablewski.

(I–M) AE, DC, MC, V.

Nino's—Elegant Italian with a romantic mural garden and nightly live entertainment. Try the grilled dishes—tuna on a bed of balsamic onions, double-cut veal chop—or the lobster fra diavolo. *1354 First Ave., nr. 72nd St. (988-0002). (E) AE, DC, DS, MC, V.*

Orienta—This pretty room on the Upper East Side has become a popular meeting spot for the young and the stylish. Asian accents in the décor reflect the (mostly Vietnamese) Pan-Asian fare. Chicken satay, spring rolls, tuna sashimi, and dumplings are indicative of the menu's range. *205 E. 75th St. (517-7509). Also, 470 Sixth Ave., nr. 11th St. (243-2222). (M) AE, DS, V.*

Park Avenue Cafe—A polished, countrified American café for business lunches and off-duty get-to-know-yous in the evening. Chef David Burke makes the tired catchall "American fare" sing, and keeps the haute neighbors rapt with signature dishes like rack of lamb and his swordfish chop. *100 E. 63rd St. (644-1900). (E) AE, DC, DS, MC, V.*

Park View at the Boathouse—This Central Park landmark has been renovated and updated with an Asian-influenced menu from new chef John Villa. Technical improvements have made it possible to keep the restaurant on the lake open all year round, though those who miss visiting it during the summer months do so at their own peril. Choose among new menu items like Gulf shrimp in rice paper roll, and Indian-spiced salmon tartare with mango and cucumber. *Central Park, nr. 72nd St. and Fifth Ave. (517-2233). (M) AE, MC, V.*

Post House—Clubby and comfortable, this handsome dining room specializes in good quality and big portions. The peppery Cajun-style steak is a favorite, especially with a side order of French fries or onion rings. There are dishes with decidedly less cholesterol—poached salmon, say, or lemon chicken—but this isn't a place to watch your waistline. Seriously. *28 E. 63rd St., in the Lowell Hotel (935-2888). (E) AE, CB, DC, DS, MC, V.*

Primavera—This elegant uptown restaurant serves sophisticated renditions of Northern Italian food, like baby eels with oil and garlic, and roasted baby goat. The comfortable wood-paneled room, lit with antique fixtures and filled with fresh flowers, brings a touch of luxury to the neighborhood. *1578 First Ave., nr. 82nd St. (861-8608). (E) AE, DC, MC, V.*

Vermicelli—The décor of this restaurant is meant to evoke a much milder version of the Vietnamese jungle, with birdcage fixtures and a bamboo bar. Try the crispy shrimp rolls, cracked lobster with a ginger-scallion-and-honey sauce, or the grilled pork chop. *1492 Second Ave., nr. 77th St. (288-8868). (I) AE, MC, V.*

Above 60th Street, West Side

Cafe des Artistes—A smartly run, wonderfully romantic bistro with frolicking nudes on the walls. Open and serving all the time. Stop in before or after a jaunt to Lincoln Center. *1 W. 67th St. (877-3500). (M–E) AE, CB, DC, MC, V.*

Gabriela's—Real Mexican food. Don't come here for bulging burritos, but for fragrant chicken soup, steamed tamales that taste like corn, and tender pork marinated in Seville orange juice and spices. Try the *licuados*, fruit shakes, and the *aguas frescas*, fresh-fruit drinks, to cool off. *685 Amsterdam Ave., at 93rd St. (961-0574). (I–M) AE, MC, V.*

M&G Diner—Dropping-off-the-bone short-rib sandwiches at the counter and low-key comfort. Jukebox is worth scanning. *383 W. 125th St. (864-7326). (I) ($).*

Merlot Bar and Grill—The overwrought, fantastic architecture of what was formerly Iridium restaurant has been converted into this toned-down homage to the grape Merlot, of which there are 50 varieties. Representative French-American menu items include Brie en croute and salmon with lobster potatoes. *48 W. 63rd St. (363-7568). (M) AE, DC, MC, V.*

Picholine—Chef Terrance Brennan's French-Mediterranean cuisine is as beautiful to look at as it is delicious to eat. Try the risotto, smoky with tender duck and wild mushrooms, and velvety foie gras with peach coulis, and save room for a glass of port to accompany the amazingly rich and well-chosen cheese course. *35 W. 64th St. (724-8585). (E) AE, DC, MC, V.*

Restaurant 222—Cozy and romantic, with the feel of a townhouse, Frank Valenza's top-rated New American West Sider is a luxurious surprise in a neighborhood nearly bereft of them. The $42.50 dinner prix fixe, available Sunday through Thursday, is a great deal. *222 W. 79th St. (799-0400). (E) AE, DC, MC, V.*

Sarabeth's—This New York institution is a homey place for upscale down-home food like chicken potpie and pancakes. It also offers a children's menu and a mouthwatering bakery counter, with homemade, award-winning jams and preserves. *423 Amsterdam Ave., nr. 80th St. (496-6280). (M) AE, DC, DS, MC, V.*

Sylvia's—A staple of the neighborhood, with a tradition and ambience strong enough to draw loyal customers from uptown and downtown. Live entertainment that truly aids digestion. *328 Lenox Ave., bet. 126th and 127th Sts. (996-0660). (I) ($).*

West 63rd Street Steakhouse—Mahogany tables and red suede walls make this nice-ified steakhouse less stultifying than its midtown brethren. Twenty-foot ceilings allow for a spectacular view of Lincoln Center, and there are seafood and pasta for those who enjoy the company of a meat-eater. *44 W. 63rd St. (246-6363). (M) AE, DC, MC, V.*

Brooklyn

Cucina—A labor of love. Northern Italian in an elegant and very well appointed room. Sensational antipasti. *256 Fifth Ave., nr. Garfield Pl. (718-230-0711). (M) AE, MC, V.*

Lundy Bros.—This restored landmark restaurant serves a wide-ranging menu of fish, pasta, chicken, and steak but specializes in lobster and other varieties of seafood. Don't miss the oyster bar or the reconstructed shore dinner. Sunday brunch buffet available. *1901 Emmons Ave. (718-743-0022). (M) AE, MC, TM, V.*

Peter Luger's—Steak for one, steak for two, steak for four, and creamed spinach. Apply for your own house credit card, or bring cash. *178 Broadway, at Bedford Ave. (718-387-7400). (E) ($).*

Two Tom's—Firehouse-kitchen ambience and a waiter who tells you what you want to eat. The double-rib pork chops are peerless, and the escarole is great, too, but refuse the mercilessly overcooked pasta when it's offered. Eat early during the week and call ahead on weekends. Regular private parties make getting a table frustrating, but it's always worth the trouble. *255 Third Ave., nr. Union St. (718-875-8689). (I) ($).*

Queens

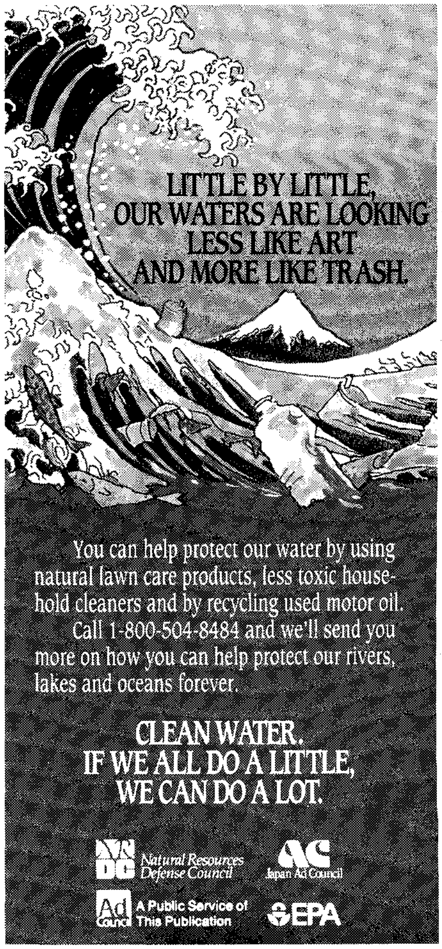
Elias Corner—Mix with the locals in Astoria as they queue up for a table at this Greek fish tavern. Don't wait for a menu; it won't come. Instead, eyeball the counter as you enter. If the offerings look like today's catch, they are. The owner fetches the fish each morning. Opt for the deep-fried, pinky-size bait fish over the squid. *24–01 31st St., at Astoria Blvd. (718-932-1510). (M) ($).*

Pearson's Texas Barbecue—Deservedly heralded as New York's best barbecue, this cozy Queens joint draws fans from much farther than across the East River. The barbecued Texas beef is sublime. *5-16 51st Ave., Long Island City (718-937-3030). (I) ($).*

Water's Edge—Every table has a view of Manhattan. A quiet and elegant space to partake of fancy American fare like roasted-chestnut soup and red snapper poached in orange-saffron infusion with baby fennel and chervil. Jacket required. *44th Dr. at the East River (718-482-0033). (E) AE, DC, MC, V.*

Staten Island

Aesop's Tables—Arrive by ferry or bridge to this charming bistro and garden that serves inventive, bold Mediterranean fare with an emphasis on handpicked fresh seafood. *1233 Bay St., Rosebank (718-720-2005). (M) AE, DC, DS, MC, V.*


LITTLE BY LITTLE, OUR WATERS ARE LOOKING LESS LIKE ART AND MORE LIKE TRASH.
CLEAN WATER. IF WE ALL DO A LITTLE, WE CAN DO A LOT.
Natural Resources Defense Council
Japan Ad Council
A Public Service of This Publication
EPA

You can help protect our water by using natural lawn care products, less toxic household cleaners and by recycling used motor oil. Call 1-800-504-8484 and we'll send you more on how you can help protect our rivers, lakes and oceans forever.

JET 19
JET LOUNGE
JET EAST
•
are available for all Holiday Events and rental on New Years Eve
•
For Info. Call: 212.625.9121
www.Jet-Corp.com

Welcome to
La Vela
ITALIAN RESTAURANT
Enjoy the hospitality and the food
373 Amsterdam Ave (77/78) • 877-7818
Lunch • Dinner • Free Delivery

BISTRO LATINO
1711 Broadway
at 54 Street, NYC
Phone 212•956-1000
Contemporary Latin Cuisine
* Lunch * Pre-Theater * Dinner
Live Music & Dancing

nightlife

Mötley Crüe...Belle and Sebastian...Dylan

Concerts

Geri Allen—The ferocious 41-year-old has comped for Ornette (it was her intelligently, intuitively free sound that convinced the saxophonist to break his decades-old piano ban in the early nineties), swung with her own trio, and brought fireworks to the ensembles of everyone from Buster Williams to Bobby Hutcherson. Catch her here, though, in a setting where she can *really* shine: a solo set, with no distractions. 10/29–10/30 at 8 P.M. *Stanley Kaplan Penthouse, 165 W. 65th St. (721-6500). Sold out (standby available 7 P.M. at the door).*

Gregg Allman & Friends—Lord, he was born a ramblin' man—and continues to be one, with or without Duane by his side. 10/27 at 7:30 P.M. *New Jersey Performing Arts Center, 1 Center Street, Newark (888-GO-NJPAC). $29–$34.*

Vic Chesnutt—Vic Chesnutt is nearly paralyzed—he uses a wheelchair and needs braces to hold his wrists steady enough to play guitar. But he doesn't want your pity: The singer-songwriter has a broader and deeper sense of humor (and a more unusual voice, even if it's not good in a traditional sense) than almost anyone else out there today. The Athens, Georgia, native is one of the rare indie-rockers around whose self-deprecating wit seems authentic, and not an expression of either self-hatred or self-pity. 10/30 at 8 P.M. *Arts at St. Ann's, 157 Montague St., Brooklyn (718-858-2424). $20–$25.*

Cypress Hill—At this point, any gig by these reefer-mad rappers—particularly one on Halloween—almost has a novelty feel. True, head Hill-er B-Real's adenoidal flow always included an element of self-aware irony; but now that the reign of the gangsta is finally at an end, his West Coast blunts-'n'-stunts style has less to rebel against—and thus risks self-parody more than ever. 10/31 at 8 P.M. *Roseland, 239 W. 52nd St. (307-7171). $22.50–$25.*

Depeche Mode—What better time for the eighties icons to play a big comeback show than immediately before the release of a big, fat greatest-hits package? With Stabbing Westward. 10/28–10/29 at 8 P.M. *Madison Square Garden, Seventh Ave. at 32nd St. (307-7171). $35–$50.*

Bob Dylan; Joni Mitchell—Dylan may have disavowed his new, old album (*Live 1966: The "Royal Albert Hall" Concert*), but he's just being contrary. The three-decade-old show is one of the most exciting moments in recorded music, blending incandescent rock chops with simmeringly insightful acoustic work. The only thing that comes close is, well, Dylan's recent live shows, which have seen him playing at a level he hasn't been at since the sixties. Mitchell's got a new, new album (*Taming the Tiger*) that's not quite the masterpiece that one might have hoped for. Still, it's a credible effort, despite the occasional, Sting-esque soprano-sax squiggle. Live, the inspiration for "Tangled Up in Blue" is as earthy, moving, and rock-solid as you could want her to be. 11/1 at 7:30 P.M. *Madison Square Garden, Seventh Ave. at 32nd St. (307-7171). $35–$75.*

Bela Fleck; Alison Krauss—Bluegrass-flavored jazz from Fleck and bluegrass-flavored bluegrass from Krauss should keep the mountain men and women of central Jersey happy. 10/28 at 7:30 P.M. *New Jersey Performing Arts Center, Newark (888-GO-NJPAC). $28–$40.*

Garbage—Shirley Manson and the boys give up the grungily electrified go-go goods. With hometown, all-male counterparts Girls Against Boys. 10/30 at 8 P.M. *Roseland, 239 W. 52nd St. (307-7171). $25–$30.*

Jazz at Lincoln Center's Third Annual Awards Gala—Performances by Bobby Short, Diana Krall, and the Lincoln Center Jazz Orchestra—all in honor of the great Benny Carter—promise to make this more than just your run-of-the-mill awards-show nightmare. Ed Bradley will be on hand to host the jazz honors. 11/2 at 7:30 P.M. *Avery Fisher Hall, Lincoln Center (875-7000). $40–$100.*

"Jazz Insights: The Legacy of Charlie Parker"—Bassist Leonard Gaskin discusses Bird's endlessly fascinating oeuvre with host Arnold Jay Smith. 10/27 at 7:45 P.M. *The New School, 66 W. 12th St. (229-5488). $20.*

Journey—Don't stop believing—hey, they didn't. 10/28 at 8 P.M. *Beacon Theater, 2124 Broadway, at 75th St. (307-7171). $35–$50.*

"An Evening of Edgar Allen Poe"—The ever-brilliant Hal Wilner oversees this aptly literary-creepy set of readings and performances by Steve Buscemi, Colin Quinn, John Cale, and others. The highlight: Avant-garde stalwart (and toy-piano virtuoso) Margaret Leng Tan unveils a musical setting for "The Raven" that hasn't been performed since 1908. 10/31 at 8 P.M. *Arts at St. Ann's, 157 Montague St., Brooklyn (718-858-2424). $25–$30.*

Judas Priest—Without a doubt, the coolest thing about this show is the back story on the band's new lead singer. Formerly the frontman of an Ohio Priest tribute band, the kid got his chance at the big time when Rob Halford hit the road. And now here he is, playing a Halloween gig in the Big Apple. How much more rock does it get? 10/31 at 8 P.M. *Hammerstein Ballroom at the Manhattan Center, 311 W. 34th St. (307-7171). $22.50–$25.*

Lincoln Center Jazz Orchestra with Wynton Marsalis—Just in case word hadn't reached the other side of the Hudson, Lincoln Center has a house big band. For this gig, they hit a few highlights from their catalogue of standards. 10/30 at 8 P.M. *New Jersey Performing Arts Center, 1 Center St., Newark (888-GO-NJPAC). $15–$54.*

Mötley Crüe—You've seen the group's highest-profile member on video; now see Tommy Lee & Co. in the, uh, flesh. (See page 167.) 10/30 at 8 P.M. *Beacon Theater, 2124 Broadway, at 75th St. (307-7171). $35–$50.*

Rancid—California's hardest-charging Clash fans have immortalized Roseland in song; now they fill the hall with music, too. With Hepcat. 10/29 at 7:30 P.M. *Roseland, 239 W. 52nd St. (307-7171). $13.50–$15.*

Patti Smith—Usually, an uptown appearance by a downtown icon is evidence of a sellout in progress or achieved. Sometimes, though, it becomes a genuine opportunity for the artist to plant a big old bomb right at the heart of mainstream culture.

Talent
Talking From 9 to 5

You'd think starting a one-woman band would be a surefire way to avoid sexism in the workplace—particularly in the nominally enlightened world of indie rock. Think again, says Chan (pronounced like Sean) Marshall. As the brains, voice, and guts of Cat Power, the South Carolina native relies on a coterie of male backing musicians to pull off live renditions of her whisper-quiet, Velvet Underground–esque rock. "It's been hard being the only girl in the van," Marshall says. "When I ask a question, they don't answer me as quickly as they would answer each other. I guess it's a normal thing that most guys don't realize they do. Frankly, I'd love to kick them off, kick 'em out. *Fire* them." Luckily for New Yorkers, Cat Power's contentious tour winds up—intact—at Bowery Ballroom October 30. Unfortunately, because of scheduling problems, Deborah Tannen will not be holding a communication seminar before the show.

Photograph by Tod Jorgensen.

We can only assume that an Upper East Side gig by Ms. Smith falls under the latter rubric. 10/27 at 8:15 P.M. *92nd St. Y, 1395 Lexington Ave. (996-1100). $18.*

Rob Zombie—Halloween is still a few days away, but the former White Zombie frontman will undoubtedly dish up an entire season's worth of creepy quasi-Satanic imagery. With Jersey pill-rockers Monster Magnet. 10/28 at 7:15 P.M. *Roseland, 239 W. 52nd St. (307-7171). $25–$28.*

Clubland

Bottom Line—10/29: Guitarist Joe Louis Walker brings more jazzy brains to his burning blues than just about anybody else out there. That's why just about everybody who's anybody has made a guest appearance on one of his albums at some point. 10/30–11/1: Broadway great Betty Buckley keeps it real with her annual club appearance. Request "Memories." *15 W. 4th St. (228-7880).*

Bowery Ballroom—10/29: Of the eighties-New York trinity of Richard Hell, Richard Lloyd, and Tom Verlaine, the last has had the most prolific career since the breakup of their old band, Television. Verlaine (né Miller—he changed his name in honor of the French romantic poet) has spent nearly three decades honing his literate, strange songs and New Waveishly off-kilter riffing. Give him a warm hometown welcome back to the big stage. 10/30: Cat Power (page 166). 10/31: The Bogmen. 11/3: Contemporary classical meets overbrainy indie rock in the Rachel's—whose difficult-to figure name (that apostrophe is meant to be there) is an apt indicator of the group's sound. *6 Delancey St. (533-2111).*

Brownies—It isn't exactly gentrification when one slightly upscale rock club drives up décor standards Lower East Side–wide. Whatever you'd call the phenomenon, that's what the Mercury Lounge has done to Brownie's, whose new booths, wall sconces, and paint job render the Avenue A stalwart not-quite-posh. Probably a good thing—though it remains to be seen whether the place's bid for respectability will fly with regulars. 10/28: New United Monster Show. 10/29: David Poe. 10/30: Sexpod. 11/2: Candyskins. *161 Avenue A, at 11th St. (420-8392). $.*

Chicago B.L.U.E.S.—10/28: Marla B.B. 10/29: Felix Cabrera. 10/30–10/31: Guitar Shorty. 11/2: Whatch. *73 Eighth Ave., bet. 13th and 14th Sts. (924-9755). $.*

The Cooler—10/31: Washington, D.C.'s the Make-up aspires to the same kind of gutter-glam our own Jon Spencer Blues Explosion pulls off so convincingly. Despite a united goth-style front, and the occasional *faux*-gospel shout-outs, the quartet can't quite let you shake the feeling that they're faking the funk. With the Rondells and Mystic Satin. *416 W. 14th St. (229-0785).$*

Fez—Thursdays, the mighty Mingus Big Band rocks the house, playing the works of the great, brawling bassist with a freshness and authority rarely seen in jazz today. 10/28. Joe & Mychael's Piano Parlor with Jennifer Jackson. 10/30: Kenny Young and the Eggplants; Raving Noah; Life in a Blender. 10/31: Mark Mulcahy; Milagro Saints; Jennifer Jackson; Talking to Animals. *Time Cafe, 380 Lafayette St. (533-2680).*

Irving Plaza—10/29–10/31: When they reissued *Live at Budokan* and re-created it song by song at Roseland earlier this year, Rockville, Illinois's favorite sons learned something important: Their fans want to hear the old stuff. During this three-night stand, the power-poppers give each of their first three albums the same treatment. Sure, it's a form of surrender—but nobody knows better than Robin Zander & Co. how much fun that act can be. 10/28: Celtic white-wine-sippers the Corrs; Anggun. 11/3: Not too long ago, Fastball all but saved Hollywood Records' bacon. Back when the Disney division was reeling from the financial shock of recalling the Insane Clown Posse's unsavory debut, along came the Austin trio with their boppy, infectious "The Way" to give the label its first hit. The rest of the band's oeuvre is a little more run-of-the-mill than the single, but they'll always be the little band that could as far as Michael Eisner is concerned. "Savoy Sundays" are swingfests of ballroom dancing. *17 Irving Pl. (777-6800).*

Knitting Factory—10/30: If the phrase *Eastern European rock* conjures images of uptight ultra-dorks like Laibach playing metal and wearing strange uniforms, check out the Czech Republic's Uz Jsme Doma, who are from Prague and do, in fact, play a more ironic version of prog rock. With the New Orleans Klezmer All-Stars. 10/28: King Missile. 10/29: As one third of Spacemen 3, and the principal member of Spectrum, Pete "Sonic Boom" Kember has been responsible for more psychedelic noise experiments than almost any other person in the nineties (with the possible exception of Flaming Lips frontman Wayne Coyne). Now he's out and about with the new, undoubtedly groovy outfit Experimental Audio Research. 10/31: Project Object; Michael Ray & the Cosmic Krewe; Dee Dee Jackson Trio. *74 Leonard St. (219-3055). $*

Manny's Car Wash—10/27: Stir Fried; Buddy Cagee. 10/28: Little Buster & Soul Bros. 10/29: Deborah Coleman. 10/30–10/31: Walter Wolfman Washington. 11/3: Rhett Tyler & Early Warning. *1558 Third Ave., bet. 87th and 88th Sts. (369-BLUES).*

Maxwell's—10/28: Weaving masterly indie epics and lush personal tales, Built to Spill singer-guitarist Doug Martsch melts fingers across the fretboard like a metalhead-child prodigy who's run away from home to join Sonic Youth. Now with hard-hitting ex-Spinanes drummer Scott Plouf, the band should be Built to Thrill as well, in this all-too-rare appearance. With 764-HERO. 10/27: John Taylor; Terroristen. 10/29: The Lilys; Richard Davies. 10/30: The Tiger Lillies U.K.; Brian Dewan. 10/31: Swervedriver; Samiam; the Candyskins. 11/1: Valentine Smith. 11/3: Cinerama; Love Kit. 11/4: All Natural Lemon & Lime Flavors. *1039 Washington St., Hoboken, N.J. (201-653-1703). $.*

Mercury Lounge—10/29: On his third album, and major-label debut, Robbie Fulks is going after bigger game than even the disc's title, *Let's Kill Saturday Night*, lets on. Fulks is nothing less than an alt-country Nietzsche, gleefully philosophizing with a six-string hammer. "Go tell the executioner of the power he can't defy," he sings in a lovely, high-lonesome wail. "Go tell his shackled victim of the mercy on high / Then go to your churches—go beg, pray, and kneel / But don't ask me to follow, for God isn't real." 10/28: Chris Knight. 10/30: Mono Puff. 10/31: Bardo Pond. *217 E. Houston St. (260-4700).*

S.O.B.'s—10/27: Culture. 10/30: Marioni Meadows; Sparrow. 10/31: Organs. *204 Varick St. (243-4940).*

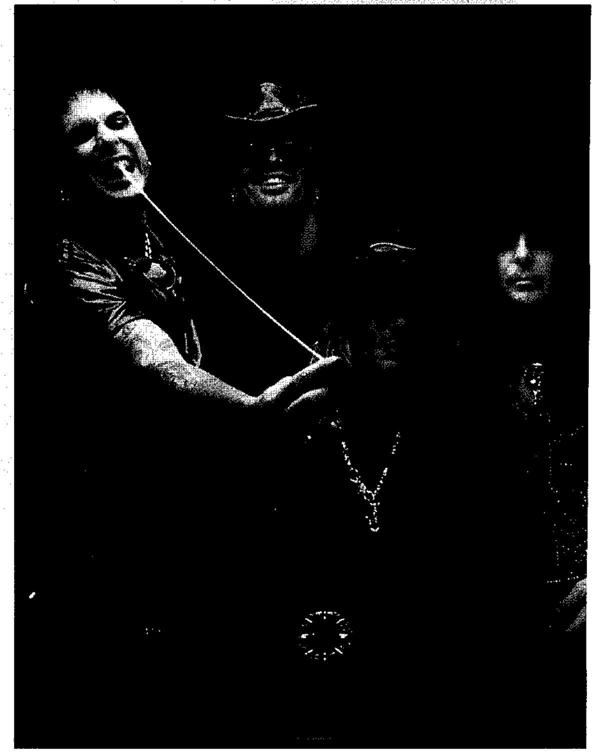
The Supper Club—11/1–11/2: The past couple of years has seen Glaswegian octet Belle and Sebastian branch out from the melancholic Nick

Performance

Theatre of Pain

For perennial metal bad boys Mötley Crüe, the band's current tour in support of their freshly minted *Greate$t Hit$* is a fist-pumpin', power-chord chunkin' emancipation proclamation. The group recently severed their fourteen-year association with Elektra records, with whom they had enjoyed a less-than-cordial relationship of late; regained control of the master tapes to their entire back catalogue; founded their own label, Mötley Records; and, of course, retrieved high-profile drummer Tommy Lee from the L.A. County penal system. "It's about time we had our own label and were free agents again," says Lee, who just completed a six-month sentence after pleading no contest to assault charges filed by his wife, Pamela Anderson Lee. "Plus, it's great to be out doing the good shit like touring instead of the bad shit, like being in jail." Despite his obvious preference for playing rock to breaking rocks, Lee (pictured, wearing shades) feels that his time served was not wasted. "The whole experience was totally positive," he insists. "I read something like 35 books, everything from the Bible to child care to Buddhism, and I came out full of a bunch of new knowledge that I never would have had. So in a way, it was awesome." Nikki Sixx (pictured, stretching gum), the Crüe's irrepressible bass player and primary songsmith, is equally philosophical about Lee's ordeal. "Whether it's me overdosing on drugs or Vince with his vehicular manslaughter rap or Tommy going to jail, it's all a day in the life for Mötley Crüe. We're dirt magnets and we always will be," he continues. "Although I think we've all grown up . . . a bit." Nikki, Tommy, and the boys will take a short break from their continued quest for personal growth October 30, just long enough to demolish the Beacon Theatre with a two-hour, all-hits set.

TOM BEAUJOUR



Photograph by John Eder.

Drakeisms of 1996's *If You're Feeling Sinister.* In '97, they released a trio of EPs that included a few unexpected surprises, like the high-octane, Marvin Gaye–Tammi Terrell–style duet (between lead singer Stuart Murdoch and guest Monica Queen) on "Lazy Line Painter Jane." The retiring band (either out of shyness, principle, or some combination of both, they give virtually no interviews, and pose for few photographs) recently got into the back-to-school spirit with *The Boy With the Arab Strap*, a full-length that adds to their early, fey sound some slightly rocked-out moments, plus several music-industry inside jokes. The disc might be a slight step down for the band, but their live show promises to remain a singularly beautiful affair. *240 W. 47th St. (921-1940).*

Tramps—10/31: No one ever accused the Talking Heads of being too funky for their own good (or funky at all). Tina Weymouth's side project the Tom Tom Club, on the other hand, had more flavor than a Captain Morgans ad. The bouncing outfit makes its much-anticipated comeback bid on Halloween. 10/28: Dale Hawkins; Robert Gordon. 10/30: Beausoleil; David Lindley. 11/1: Hatebreed; Candiria. *51 W. 21st St. (727-7788).*

Wetlands—10/30: Dub wizard Mad Professor has effected more remix magic than just about anybody else alive, turning albums by the everyone from Augustus Pablo to Massive Attack inside out and upside down in his unending quest for the perfect head-bob. Live, he sits calmly at the eye of a sonic storm, tweaking knobs on his onstage mixing board as his band members whip up a reggae frenzy around him. Not to be missed. 10/29: Zoot-suited Chicago hipsters the New Morty Show. 10/31: The Night of the Living Dead; Zen Tricksters. 11/1: Annual Enchantments Witches Ball. *161 Hudson St. (966-5244) $.*

Jazz

Birdland—Proof that jazz is alive and well in midtown, this classy boîte serves up some fine southern cuisine along with its first-rate lineup. Every Sunday night, Chico O'Farrill's smoking Afro-Cuban Jazz Orchestra. Every Monday night, the Toshiko Akiyoshi Jazz Orchestra. Every Friday, the Lew Anderson Big Band swings from 5:30 to 7:30. 10/27: Paquito D'Rivera Big Band. 10/28, 10/30–10/31: Jack DeJohnette's Oneness. Sets at 9 and 11 P.M. $10–$30 cover; $10 minimum. *315 W. 44th St. (581-3080).*

Blue Note—With a first-rate sound system and a decent view from every seat in the house, the "jazz capital of the world" often presents two top-flight artists in one evening. Sets at 9 and 11:30 P.M. 10/27–11/1: Grover Washington, Jr. *131 W. 3rd St. (475-8592).*

Iridium—10/27–11/1: Titling a jazz show "A Tribute to Art Blakey" is a little like calling some festival "A Tribute to William Shakespeare": Yes, the man is great—but does he need the props? Nonetheless, the crack crew of Jazz Messengers alums and newcomers should do their late leader's hard-bopping legacy proud, even if the title of their set is a little goofy. Monday nights, the Les Paul Trio holds office hours. Sets at 8:30 and 10:30, Sun.–Thurs., with extra midnight set Fri. and Sat. *44 W. 63rd St., across from Lincoln Center (582-2121).*

Jazz at Noon—10/30: Trombone legend Al Grey brings his inimitable, swinging New Orleans sound to east midtown's long-running Friday-afternoon jam session—where Dizzy Gillespie, Clark Terry, and Elvin Jones have all been visiting scholars. Noon–2:30 P.M. $5 cover. *San Martin Restaurant, 143 E. 49th St. (832-0888).*

The Jazz Standard—A sprawling room with terrific sound and the best club menu in the city, the Jazz Standard offers a fresh mix of estimable hard-boppers, living legends, and hungry young comers. 10/27–11/1: The Don Braden Group. Sets Sun., Tues.–Thurs. at 8 P.M. and 10 P.M., Fri. and Sat. at 8 P.M., 10:30 P.M., and midnight; $10–$15 cover on weekdays, $15–$20 cover on Fri. and Sat. $10 minimum all nights. *116 E. 27th St. (576-2232).*

Sweet Basil—An intimate downtown restaurant with good food and high-profile jazz acts. Every Saturday, jazz brunch with Ilhan Ersahin. Sundays, Chuck Folds hosts "the original jazz brunch." Every Monday, it's the Spirit of Life Ensemble. Sets at 9 and 11 P.M., with extra sets Fri. and Sat. at 12:30 A.M. 10/27–11/1: Bruno Destrez with Trans Atlantic Jazz. *88 Seventh Ave. So., at Bleecker St. (242-1785).*

Tonic—Yet another impeccably hip Lower East Side avant-jazzerie, this alcohol-free sub-Delancey hole-in-the-wall's got its sights set on the Knitting Factory crowd. 10/28: Marty Ehrlich Group. 10/29–10/30: Haino Keiji. 10/31: Fushitsusha. 11/1: Sam Prekop. *107 Norfolk St. (358-7503). $.*

Village Vanguard—10/27–11/1: Pianist Cyrus Chestnut has it all: brains, chops, speed, and taste. Gliding apparently effortlessly up and down the keyboard, Chestnut infuses any material he touches, from standards to spirituals, with a rare grace. Mondays, the Vanguard Jazz Orchestra swings on. *178 Seventh Ave. So., at W. 11th St. (255-4037). $.*

Comedy

Carolines Comedy Club—10/28: Hedda Lettuce's Halloween Extravaganza. 10/29: Gilbert Gottfried. 10/29–10/30: Talent & Friends. *1626 Broadway, bet. 49th and 50th Sts. (757-4100). $12.50–$18.50, two-drink minimum.*

Comedy Cellar—Through 11/1: Louie CK; Kevin Brennan; Greg Rogell; Dave Attell; Macio; Pete Coreale; Robert Kelly. Shows Fri. at 9 and 11 P.M.; Sat. at 8:30 P.M., 10:15 P.M., and midnight; and Sun.–Thurs. at 9 P.M. *117 MacDougal St. (254-3480).*

Dangerfield's—10/26–11/1: Al Romero; Quentin Heggs; Jim Norton. Shows Fri. at 9 and 11:15 P.M.; Sat. at 8 P.M., 10:30 P.M., and 12:30 A.M.; Sun.–Thurs., continuous from 8:45 P.M. Cover is $15 Fri. and Sat.; $12.50 on weeknights; no minimum. *1118 First Ave., bet. 61st and 62nd Sts. (593-1650).*

Flea Theatre—10/28–10/30: Premium Bob, a comic duo who, with charming hyperbole, have designated themselves "America's most celebrated and acclaimed theatrical duo." *41 White St. (226-0051). $12.*

Gotham—10/30–10/31: Tom Cotter; David J; Phil Tag. Sun.–Thurs. at 8:30 P.M.; Fri. at 9 and 11 P.M. and Sat. at 8:30 and 10:30 P.M. Cover is $12 Fri. and Sat., $8 on weeknights. Two-drink minimum. *34 W. 22nd St. (367-9000).*

Stand-up New York—10/30–10/31: Justin McKinney; Joe Materese; Tom Cotter; Felicia Michaels; Greg Giraldo; Mike Estime. Cover is $7–$12. Shows: Sun.–Thurs. at 7 and 9 P.M.; Fri.–Sat. at 7, 9, and 11:30 P.M. *236 W. 78th St. (595-0850).*

Cabaret

Algonquin Hotel—Fresh from a major overhaul, the Oak Room hosts some formidable names in its cozy environs. 10/27–10/28: Jackie & Roy. 10/29: Marilyn Volpe. *59 W. 44th St. (840-6800).*

Cafe Carlyle—If the cabaret is a dimly lit confessional booth—in which its best performers establish simultaneous intimacy and decorum—Bobby Short is its high priest. The 74-year-old singer and pianist—whose full-throated take on the American songbook makes the tunes seem to leap from the composers' staves—is in, through November, for his annual run. Every Monday, Woody Allen swings through the early set with Eddy Davis & His New Orleans Jazz Band. Sets at 8:45 and 10:45 P.M. $50 ($25 for Davis's late, Woody-free set); no minimum. *Carlyle Hotel, Madison Ave. at 76th St. (744-1600).*

Eighty-Eight's—A West Village venue whose unassuming façade conceals a top-notch little theater within. $15, with a two-drink minimum. 11/1: Albert Hague & Renee Orin. Every Thursday and Friday in October, Australia's Combo Fiasco. Show starts at 8 P.M. *228 W. 10th St. (924-0088).*

FireBird Café—The theater district's newest post-show snuggery, right next door to an overwrought Russian restaurant—steer clear of the Cossack-dagger-toting doormen and you'll be fine. Tues.–Thurs., sets at 9 P.M. Fri. and Sat., sets at 9 and 11 P.M. $30 cover; two-drink minimum. Through 11/7: Paula West. *363 W. 46th St. (586-0244).*

Michael's Pub—Julie Wilson's standing-room-only show has been extended into an open-ended run. Mondays, the New Orleans Funeral and Ragtime Orchestra plays for the 28th year running. Sets at 9 and 11 P.M. $25 cover Tues.–Thurs.; $30 cover Fri.–Sat.; $15 cover Mon.; $15 minimum all week. *The Park Restaurant, 109 E. 56th St. (758-2272).*

Rainbow and Stars—Romance, prewar charm, and wood paneling, hundreds of feet above midtown. Through 10/31: David Campbell. Tues.–Thurs. at 8:30 P.M.; Fri.–Sat. at 8:30 and 11 P.M.; seating for dinner is at 6:30 P.M. $40 cover. *30 Rockefeller Plaza, 65th floor (632-5000).*

Talent

Schoolhouse Rock

Glasgow's Belle and Sebastian stop at the Supper Club, November 1 and 2, to play the hauntingly low-key pop most recently showcased on the album 'The Boy With the Arab Strap.' See "Clubland."

Photograph by Ronnie Black.

in concert

American Ballet Theater at City Center

Classical Music

Tuesday, October 27

James Galway, Flute—Performs an all-Bach program, with harpsichordist Phillip Moll, violinist Monica Huggett, and others. *Carnegie Hall, 881 Seventh Ave., at 57th St. (247-7800), at 7:30; $18–$70.*

Meagan Miller, Soprano—Performs works by Barber, Montsalvage, and others, with pianist Steven Beck. *Merkin Hall, 129 W. 67th St. (501-3330), at 8; $20.*

Wednesday, October 28

Budapest Festival Orchestra—Performs works by Bartók and Stravinsky, with pianist András Schiff. *Carnegie Hall, 881 Seventh Ave., at 57th St. (247-7800), at 8; $17–$65.*

St. Luke's Chamber Ensemble—Performs Haydn's Symphonies No. 6, 7, and 8. *Weill Recital Hall, 154 W. 57th St. (247-7800), at 8; $20.*

Thursday, October 29

New York Philharmonic—Performs Haydn's Symphony No. 99, Barber's *Capricorn* Concerto, and Elgar's Violin Concerto, with violinist Kennedy. *Avery Fisher Hall, Lincoln Center (721-6500), at 8; $14–$73.*

Orchestra of St. Luke's—Performs an all-Haydn program conducted by Frans Brüggen, with pianist Alicia de Larrocha, oboist Stephen Taylor, and others. *Carnegie Hall, 881 Seventh Ave., at 57th St. (247-7800), at 8; $16–$60.*

Chamber Music Society—Performs Debussy's Cello Sonata in D minor and Ravel's Piano Trio in A minor. *Rose Studio, Lincoln Center (875-5788), at 6:45; $15.*

Byron Janis, Piano—Performs works by Mozart, Schumann, Chopin, and others. *Alice Tully Hall, Lincoln Center (721-6500), at 7:30; $15–$50.*

Bargemusic—Performances of Beethoven's Sonata for Violin and Piano in D Major and Sonata for Cello and Piano in G minor, and Brahms's Piano Quartet in C minor. *Fulton Ferry Landing, under the Brooklyn Bridge, Brooklyn (718-624-4061), at 7:30; $15–$25.*

Friday, October 30

Chamber Music Society—Performs works by Hindemith, Fauré, and Mendelssohn. *Alice Tully Hall, Lincoln Center (875-5788), at 8; $25–$35.*

New York Philharmonic—See 10/29, at 2.

Budapest Festival Orchestra—See 10/28.

Saturday, October 31

Bard Music Festival—A day of lectures and concerts examining the music and times of Tchaikovsky, culminating in a performance by the American Symphony Orchestra of his Valse-scherzo for Violin and Orchestra, Concert-Fantasia for Piano and Orchestra, and Symphony No. 4. *Lincoln Center (721-6500), 10 A.M.—8 P.M.; $15–$25.*

Orpheus Chamber Orchestra—Performs works by Schumann, Britten, and others, with soprano Dawn Upshaw and clarinetist Charles Neidich. *Carnegie Hall, 881 Seventh Ave., at 57th St. (247-7800), at 8; $18–$70.*

New York Philharmonic—Performs Beethoven's String Trio in G Major, Barber's *Capricorn* Concerto, and Haydn's Symphony No. 99, with oboist Joseph Robinson, trumpeter Philip Smith, and others. *Avery Fisher Hall, Lincoln Center (721-6500), at 2; $14–$73.*

New York Philharmonic—See 10/29.

Ground Rules:

This section emphasizes classical concerts, recitals, and public outdoor performances (but only the premeditated ones), and includes the occasional jazz concert if it is held, say, in a public space. For rock concerts and club information, see "Nightlife."

Sunday, November 1

American Composers Orchestra—Performs Kelley's *The Breaks,* Stock's Violin Concerto, and Diamond's Symphony No. 2, with violinist Andrés Cárdenes and guest conductor Gerard Schwarz. *Carnegie Hall, 881 Seventh Ave., at 57th St. (247-7800), at 3; $15–$45.*

St. Petersburg Quartet—Performs Beethoven's String Quartet and Glazunov's String Quartet No. 5. *Walter Reade Theater, Lincoln Center (721-6500), at 11 A.M.; $15.*

Kennedy, Violin—Performs Bartók's Sonata for Solo Violin, Bach's Chaconne for Solo Violin, and Jimi Hendrix/Kennedy's Concerto in Suite Form. *Avery Fisher Hall, Lincoln Center (721-6500), at 7; $20–$40.*

Chamber Music Society—See 10/30, at 5.

Bargemusic—See 10/29, at 4.

Monday, November 2

Maurizio Pollini, Piano—Performs Schumann's Allegro in B minor and *Phantasie* in C Major, and Chopin's Two Nocturnes and Sonata in B-flat minor. *Carnegie Hall, 881 Seventh Ave., at 57th St. (247-7800), at 7:30; $18–$75.*

Opera

Metropolitan Opera—Performs Verdi's *Aïda,* 10/27 at 8 and 10/31 at 1:30; Puccini's *Tosca,* 10/28 at 8 and 10/31 at 8:30; Mozart's *Le Nozze di Figaro,* 10/29 at 6:30; and Bizet's *Carmen,* 10/30 at 8. *Metropolitan Opera House, Lincoln Center (362-6000); $25–$210.*

New York City Opera—Performs Verdi's *Rigoletto,* 10/29 at 7:30 and 10/31 at 8; Humperdinck's *Hansel and Gretel,* 10/30 at 8 and 10/31 at 1:30; and Janacek's *The Cunning Little Vixen,* 11/1 at 1:30. *New York State Theater, Lincoln Center (870-5570); $20–$90.*

Amato Opera—Performs a double bill of Mascagni's *L'Amico Fritz* and Leoncavallo's *Pagliacci,* 10/31 at 7:30 and 11/1 at 2:30. *319 Bowery (228-8200); $23.*

Dance

American Ballet Theater—Performs its gala season opener 10/27 at 7, featuring a revival of Dolin's *Variations for Four,* and a performance by Angel Corella accompanied by vocalist Cecilia Bartoli. The first week's program includes the world premiere of John Selya's *Disposition* and works by Nacho Duato, 10/28–10/30 at 8, 10/31 at 2 and 8, and 11/1 at 2 and 7:30. *City Center, 131 W. 55th St. (581-1212); $32–$58.*

Murray Louis and Nikolais Dance Company—Performs two programs, one of works by Louis, including the world premiere of *The Blue Room,* and the other of work by Louis and Alwin Nicholas, 10/27–10/31 at 8 and 11/1 at 2 and 7:30. *Joyce Theater, 175 Eighth Ave., at 19th St. (242-0800); $30.*

Lar Lubovitch Dance Company—Past and present company members perform a film and dance retrospective of the artist's work, joined by members of American Ballet Theater and Alvin Ailey American Dance Theater, 11/2 at 7. *City Center, 131 W. 55th St. (581-1212); $30–$60.*

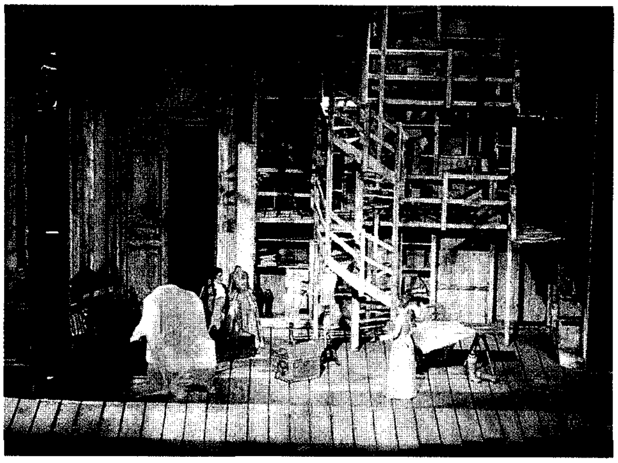
Isabel Gotzkowsky and Friends—Performs *Through the Opaque,* a program of dances by Gotzkowsky, 10/29–11/1 at 8. *Joyce SoHo, 155 Mercer St. (334-7479); $15.*

Song

Charles Aznavour—The French crooner and contemporary of Sinatra and Piaf is still going strong, performing a program of signature songs, 10/27–10/31 at 8, and 11/1 at 3. *Marquis Theater, 211 W. 45th St. (382-0100); $65–$75.*

Previews
Totally Mozart

***Le Nozze di Figaro,* always a favorite at the Met, has even more going for it this year. While purists may have doubts about the always-provocative, often-controversial direction of Jonathan Miller (who recently staged twentieth-century versions of *The Magic Flute* and *The Rake's Progress*), their fears should be dispelled by the all-star cast. With Renée Fleming singing her signature countess, mezzo Cecilia Bartoli playing the soprano part of Susanna, and crowd-pleaser Bryn Terfel as Figaro, this production is certain to be worth hearing.**



Photograph courtesy of the Metropolitan Opera.

the mix

Writers Harvest...Halloween at Sea

John Leonard's TV Notes

Carriers (10/27; 9 to 11 P.M.; CBS) asks us to believe that Judith Light is a U.S. Army major, attached to the Medical Research Institute for Infectious Diseases, who will go all the way to Africa not only to track down the rain-forest source of an Ebola-like virus that looks likely to devastate our Eastern Seaboard, but also to rescue journalist Pamela Reed's two small girl children, who will prove to be the key to a conspiracy and its cover-up by a multinational pharmaceuticals company, some biological-warfare nuts, and the usual mound of dead monkeys. From a surprise-twist novel by Patrick Lynch, with Philip Bosco and Bill Nunn.

The Fury Within (10/28; 9 to 11 P.M.; USA) turns out to be located in none other than Ally Sheedy, who deserves better after her extraordinary performance in *High Art* but who here has to feel so terrible about her architect-husband Costas Mandylor's wanting to dump her and the kids for blonde-bimbo stockbroker Jodie Dry that books fall down like the library at Alexandria, basketballs go berserk, kitchen appliances turn predatory, whole cities are blacked out, and a phantom beast from the very depths of the limbic brain itself stalks the ungrateful and unworthy until . . . but you get the Halloween picture.

American Masters: Leonard Bernstein, Reaching for the Note (10/28; 9 to 11 P.M.; Channel 13) summons Stephen Sondheim, Michael Tilson Thomas, Jerome Robbins, Isaac Stern, Carol Lawrence, and the forever-tireless Betty Comden and Adolph Green, among numerous others, to talk about the composer, the conductor, and the difficult human being, between snippets of the music, which was of course as various as the man, who talks back at us from the dead. Kindly disposed, but not at all puffy.

Inferno (10/29; 8 to 10 P.M.; UPN) is to be distinguished from other movies of the same type and even pretty much the same name by its focusing on several story lines—Anthony Starke as an inner-city teacher, James Remar as a disgraced surgeon, Jonathan LaPaglia and Kathryn Morris as a couple of sociopaths, and Stephanie Niznik as a kidnap victim—that all end up in mindless violence as a "solar anomaly" descends on Los Angeles. With temps reaching 145 degrees, tan turns to char, sharks show up in the surf, National Guardsmen decide that all teens are probably gangbangers, somebody steals a tank, and somebody else blows up a dam.

Globalization and Human Rights (10/29; 10 to 11:30 P.M.; Channel 13), from the producers (Danny Schechter and Rory O'Connor) and anchor (Charlayne Hunter-Gault) of *Rights & Wrongs,* is a scary look at what multinational corporations, global markets, and the International Monetary Fund have done to the governments and populations of disadvantaged countries, from the oil fields of Shell in Nigeria to the shoe factories of Nike in Asia. The crew we hear from is as motley as is possible to imagine—George Soros, Newt Gingrich, Desmond Tutu, Robert Rubin, John Sweeney, and Ralph Nader! Generally speaking, what's good for advanced capitalism is just plain awful for the human beings it commodifies.

Wes Craven Presents: 'Don't Look Down' (10/29; 9 to 11 P.M.; ABC) sends Megan Ward to a shrink, Terry Kinney, who thinks he can help her get over her nightmares of her sister's death by falling and her paralyzing acrophobia by a sort of shock therapy that, unfortunately, seems to be killing all his other patients. Meanwhile, her perhaps less-than-supportive husband, Billy Burke, stands around snapping photographs. While nothing is quite as it seems, most of it is nonetheless predictable, although there's some nice business with the ashes in an urn.

Martian Mania: The True Story of 'The War of the Worlds' (10/30; 9 to 10 P.M.; Sci-Fi Channel) lets James Cameron his lordly self lead us back 60 years to the famous radio broadcast in which Orson Welles, H. G. Wells, and the Mercury Theatre scared 1 million Americans into thinking that the Martians had landed in New Jersey, after which the program finally got a sponsor (Campbell's Soup) and Welles himself a career (in Hollywood, of course). "Earwitnesses" on hand include Steve Allen and Norman Corwin.

Cats (11/2; 8 to 10 P.M.; Channel 13), now and forever an installment of "Great Performances," with Elaine Paige refreshing our "Memory" and the Mother Ship, no surprise, less impressive on the TV screen than it was on the stage, sort of like a levitating Michelin tire. Still, if not as wonderful as the animals in Taymor's *Lion King,* everybody looks pretty good dressed up as a T. S. Eliot cat, and the "Macavity" production number is a knockout.

Radio Highlights

The Lewis Burke Frumkes Show—Sundays at 8 P.M. 11/1: Sam and Bettina Giancana, authors of *30 Seconds.* WPAT, 930 AM.

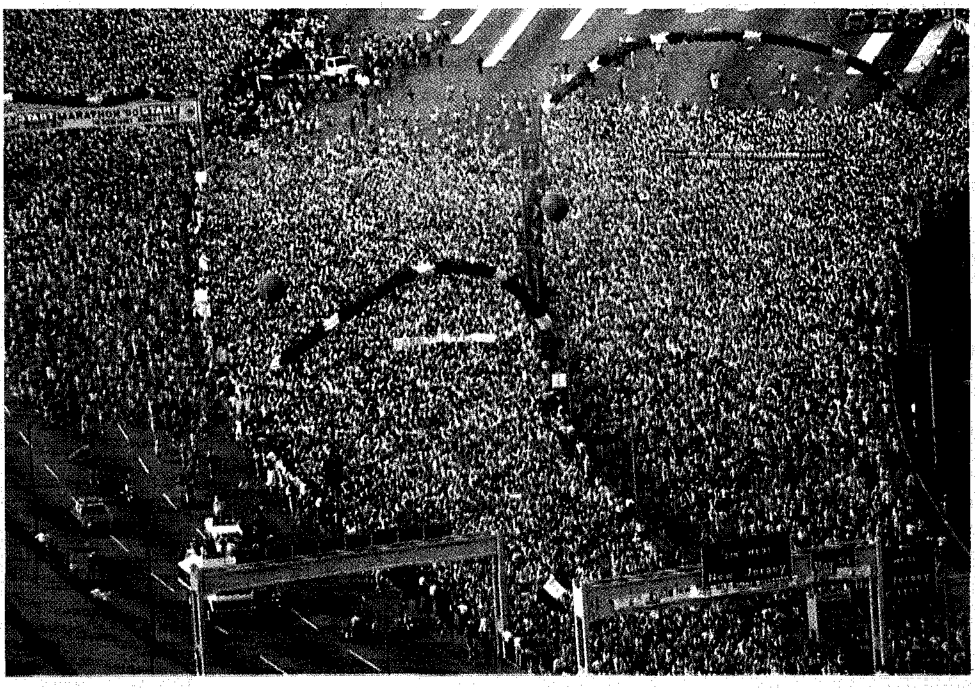
The Written Word

Frank McCourt and Malachy McCourt—10/29 at 7:30 P.M.: The authors of *Angela's Ashes* and *A Monk Swimming,* respectively, read in conjunction with Writers Harvest, the largest annual series of simultaneous readings to help fight hunger. Barnes & Noble Union Square, 33 E. 17th St. (253-0810); free.

"Ambassadors of Peace"—10/30 at 8 P.M.: Readings and discussion with historian Douglas Brinkley; Shashi Tharoor, director of communications for Kofi Annan; and writer Philip Gourevitch. National Arts Club, 15 Gramercy Park So. (782-9787); free, jacket required.

Malcolm Browne, Philip Caputo, and Sydney Schanberg—

Happening *We* **do it only when chased, but some people actually enjoy running. Come see 30,000 of them this Sunday when the New York City Marathon winds through the five boroughs for the twenty-ninth time.**



Photograph by Victor Sailer.

11/5 at 7:30 P.M.: Readings by war correspondents featured in the anthology *Reporting Vietnam.* Barnes & Noble Union Square, 33 E. 17th St. (253-0810); free.

Yehuda Amichai—10/29 at 7:30 P.M.: Reading his poetry and conversing with Ammiel Alcalay, Stanley Kunitz, Grace Schulman, and Morris Dickstein. Baruch College Conference Center, seventh floor, 151 E. 25th St.; free.

Jonathan Ames—10/29 at 7:30 P.M.: Reading from *The Extra Man.* Barnes & Noble Chelsea, 675 Sixth Ave., at 21st St. (727-1672); free.

"Under Siege: Poetry From Bosnia"—10/27 at 7 P.M.: Readings by Chris Agee, Ammiel Alcalay, Nuala Ni Dhomhnaill, and Semezdin Mehmedinovic from *Scar on the Stone.* Poets House, 72 Spring St. (431-7920); $5–$7.

Harry Mathews and Albert Mobilio—11/2 at 7:30 P.M.: Reading from their poetry. KGB, 85 E. 4th St. (505-3360); free.

Robert MacNeil—10/28 at 6 P.M.: Reading from *Breaking News.* Barnes & Noble, 1972 Broadway, at 66th St. (595-6859); free.

Patti Smith—10/29 at 7:30 P.M.: The rock goddess reads from *Patti Smith Complete: Lyrics, Reflections, & Notes for the Future,* in conjunction with Writers Harvest. Barnes and Noble Park Slope, 267 Seventh Ave., Brooklyn (718-832-9066); free.

Scott Anderson—10/28 at 8 P.M.: Reading from *Triage.* The Community Bookstore, 143 Seventh Ave., Park Slope, Brooklyn (718-783-3075).

Barbara Kingsolver and Rose Tremain—11/2 at 8 P.M.: Reading from *Animal Dreams* and *The Way I Found Her,* respectively, and discussing their work. Unterberg Poetry Center, 92nd St. Y, 1395 Lexington Ave. (996-1100); $12.

Martín Espada—10/29 at 12 P.M.: Reading at LIU's Brooklyn Campus Library, 1 University Plaza, at the corner of Flatbush and DeKalb Aves., Room 124 (718-488-1109); free.

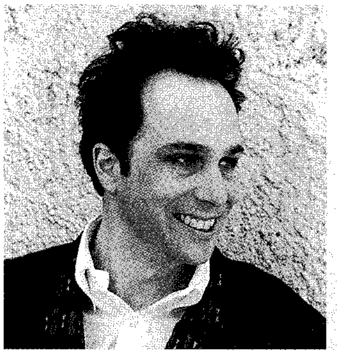
Tom Beller and Matt Sharpe—11/1 at 7:30 P.M.: Reading at KGB, 85 E. 4th St. (358-1935); free.

D. Nurkse and Philip Fried—11/1 at 3 P.M.: Reading from recent work. Posman Books, 1 University Pl. (533-2665); free.

"Cather, Chandler, Cheever: Tributes by Maureen Howard, Peter Straub, and Rick Moody"—10/30 at 7:30 P.M.: Readings at the Little Theater, 5 W. 63rd St. (875-4124); $5.

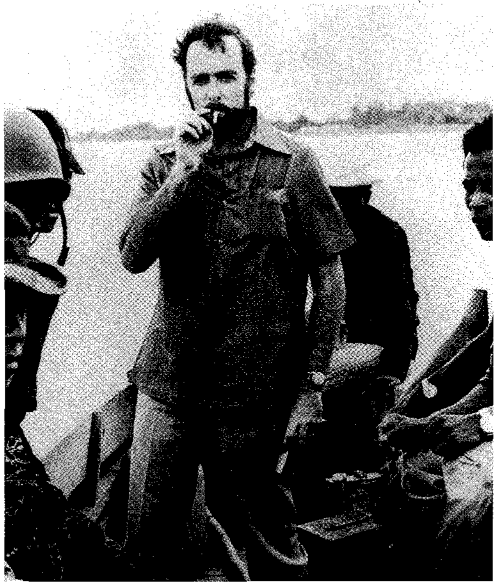
Happening

Frontline Bylines



'Overseas reporters are not a special species—reporting is reporting," says Sydney Schanberg (pictured below), the Pulitzer Prize–winning journalist whose chilling dispatches from Cambodia were the subject of *The Killing Fields.* "In some ways, covering a war is easier, because in crisis people drop the emotional camouflage they usually wear. Things become simplified: You're either going to live or you're going to die." Schanberg is among the writers whose work has been anthologized in *Reporting Vietnam,* a collection of the stories that shaped the home front's understanding of what the Vietnamese call the American War. Philip Gourevitch (pictured above) had a very different assignment in covering the "quiet time" that followed the Rwandan genocide in 1994, which left nearly a million Tutsis dead in 100 days. But he too experienced a widespread desire to make some verbal sense out of a tragedy on the part of its victims. "The genocide was the product of a culture of lying and manipulation," Gourevitch says. "The Rwandans could assert themselves against this by telling the truth. All of this is very important in a society with an oral tradition—there are no shrinks there, so people are inventing their own talking cures." The Vietnam War was a different animal from the Rwandan slaughter in many ways, but in terms of an American audience for its stories, the major difference is, of course, that "our boys" went to Asia. "These days, when U.S. troops are deployed, the press doesn't get to cover it," says Schanberg. "It kills me that we have relinquished our access to our own armed conflicts. If you doubt this, just look at the coverage of the Gulf War. Most of the reporters didn't get any closer to the front lines than the American public." So how does actually bearing witness to atrocities and their aftermath affect an outsider? "It makes one feel less safe," says Gourevitch, "which is not to say this is all human destiny, but the warm sentiments of protection we offer each other don't hold up when we come into trouble." Gourevitch will be reading from his book *We wish to inform you that tomorrow we will be killed with our families* on Oct. 30 at the National Arts Club; Schanberg, Malcolm Browne, and Philip Caputo read from *Reporting Vietnam* at Barnes & Noble on November 5. See "The Written Word" for details.

ARIEL LEVY



Lectures and Panels

"cream"—10/29 at 7 P.M.: A symposium hosted by art critic Jerry Saltz on the future of art in the next millennium, with a viewing of works from the new book. Cooper Union's Great Hall, 7 E. 7th St. (209-1185); free, reservations required.

"Preservation Update: New York City"—10/27 at 6:30 P.M.: Learn about the ever-changing meanings and goals of historic preservation at this slide lecture. Cooper Union's Wollman Auditorium, 51 Astor Pl. (353-4158); $10.

"Love Story"—10/28 at 6 P.M.: Editor and poet Patricia Storace discusses the idea that love can be created and sustained by speech, a feast, and a kiss, the three great oral arts. The New York Public Library's Center for the Humanities, Fifth Ave. at 42nd St. (930-0654); $10

Tours

A Chocolate Lover's Guide to New York—11/1 at 11 A.M.: Chef Nina Kauder takes the group along on her search for the city's best chocolate at Agata and Valentina's, Martine's at Bloomingdale's, Li-Lac, and more. Learn about chocolate-making and, of course, gorge on samples. Call 996-1100 for information and reservations; $55.

Historic Lower Manhattan—10/31 at 1 P.M.: Explore the landmarks, historic sites, and personalities of colonial New York City, including historic Battery Park, Emma Lazarus Walk, the Hope Garden, and President George Washington's one-time abode. Meet at the steps of the Customs House at Bowling Green Park (732-270-5277); $10.

Brooklyn Bridge to Brooklyn Heights—11/1 at 1 P.M.: A walk across the bridge and through the city's first suburb, focusing on the history, architecture, and people of this unique area. Stops include Plymouth Church and Walt Whitman's childhood home. Meet in City Hall Park. Call 439-1090 for more information; $9.

"Macabre Greenwich Village"—10/31 at 1 P.M.: Discover the Village's history of hanging trees, graveyards, murders, and ghosts. Meet at the Washington Square Arch (242-5762); $12.

Foods of New York—Saturdays and Sundays at 11:30 A.M.: A tour of the restaurants and specialty food shops of Greenwich Village and SoHo. Call 732-636-4650 for additional information; $20.

Events

INHABITED '98: Afterlives—10/29–10/31: Site-specific multi-sensory projects by twenty artists in tenement buildings haunted by the ghosts of previous immigrant inhabitants. The Lower East Side Tenement Museum, 97 Orchard St. (431-0233); $15–$18.

Halloween at Sea—10/30–10/31: "William Shakespeare's Haunted House" combines theme-park entertainment with classical theater on Saturday, and all weekend the *Peking* ship is haunted by Griselda the River Witch and various others. South Street Seaport Museum (748-8600); $3–$12.

22nd Annual Village Halloween Costume Ball—10/31 at 5 P.M.: Fire eaters, jugglers, stilt dancers, a costume competition, and ballroom dancing bewitch the East Village at this one-night festival. Theater for the New City, 155 First Ave., at 10th St., and adjoining outdoor spaces (254-1109); all outdoor events are free; doors open at 7:30 P.M. for indoor performances, which are $15; costume or formalwear required.

Museum of Television & Radio's Fourth Annual Radio Festival—Through 11/7: A series of seminars with producers, on-air personalities, and music-industry

Photographs: top, Jacqueline Gourevitch; bottom, courtesy of Sydney Schanberg.

FROM LANDSCAPES
TO ESCAPES…

AMERICA'S NATIONAL PARKS

Visit your national parks, and you'll discover some of America's *most breathtaking* scenery. Peaceful places where you can get away from it all and *relax.*

Find out where a trail goes. Catch a glimpse of a sparkling river through the forest. Walk on a soft carpet of pine needles. See what's around the next bend. Wonder at the depths of an ancient canyon. Lift your spirit to the top of a snow-capped mountain peak. Watch a glorious sunset.

Our national parks are filled with undiscovered treasures, quiet corners, and primeval settings.

Start your trip with an unhurried approach and a pre-trip plan. And wind up feeling inspired, refreshed, and uplifted.

But remember, it's up to you to *help us preserve* our American showpieces for the next visitor … and for generations to come. For a free booklet about "Visiting the National Parks: How to Have a Quality Experience," write or call us at:

National Parks and
Conservation Association
Department PS
1776 Massachusetts Ave., NW
Washington, DC 20036
1-800-NAT-PARK

Happening Ghost Town

A visit to "INHABITED '98: Afterlives" is a welcome alternative for the Halloween lover who has finally outgrown trick or treat. The Lower East Side Tenement Museum hosts this multisensory tour of site-specific art projects in a landmark building that was once the home of nearly 7,000 immigrants. See "Events."

professionals along with interactive tapings and demonstrations. Topics include Top 40, public radio, Hispanic radio, and country. 25 W. 52nd St. (621-6709); $5–$25.

Benefits

CCFA Halloween Bash—10/31 at 9 P.M.: Dancing, eating, and drinking to support biomedical research into the cause and cure for Crohn's disease. The Rihga Royal Hotel, 151 W. 54th St., Penthouse Duplex (679-1570); $65–$75.

Chelsea Market Food & Wine—10/29 at 6:30 P.M.: Twenty Chelsea Market vendors donate their wine, baked goods, soups, dairy products, and other fine specialty foods to this benefit for at-risk youth in New York City. 75 Ninth Ave., bet. 15th and 16th Sts. (765-8212); $25.

"Yaddo Variations 98"—10/27 at 7:30 P.M.: Ten parties in various private homes and public places, including a toast to Robert Storr by Chuck Close and Julia Jacquette at the loft of architect Richard Kaplan and a reading by Richard Price over dinner at the Mercer Kitchen (243-7300); $250–$1,000.

Exhibitions

"Street Trees: The Hunts Point Sculpture Garden"—Through 4/3/99: The first installment of a semiannual collaboration between artists and community residents: sculptural interpretations of a city-street tree at two sites. Crames/Monsignor Raul delValle Square, 163rd St. at Hunts Point Ave., and the courtyard of the Pio Mendez Houses on the corner of Hunts Point and Lafayette Aves. (831-2189); free.

"New York Photographs: Margaret Morton, Christine Osinski, Robert Rindler"—10/27–12/5: Images of the city—dwellings built by the homeless, graffiti, building façades, and the tiny islands that surround Manhattan. Cooper Union's Houghton Gallery, 7 E. 7th St. (353-4200); free.

Sports

Thursday Evening Roll—10/29 at 6:45 P.M.: Roll with the Empire Skate Club in Central Park tonight. All levels of skaters are welcome. Meet at Columbus Circle. Call 774-1774 for more info.

Halloween Moonlight Ride—10/30 at 10 P.M.: Those kooky kids at Time's Up invite any and all skaters and cyclists to join them (in costume) as they tool around Central Park. Meet at Columbus Circle. Free.

29th Annual New York City Marathon—11/1 at 10:40 A.M.: "The world's largest spectator event" is once again under way. More than 30,000 runners from around the globe will trot through the five boroughs, terminating at Tavern on the Green in Central Park. If you show up there before 12:45 P.M., you'll have a chance to see this year's winners.

Online

New York Magazine on the Web—"Stephanie's Surf Report" (in the "Today" section of www.newyorkmag.com) visits a new Website each weekday. Where to click this week: An interactive town hall to get you involved in the community; WNET's online companion to the fifth season of "City Arts"; a PC gaming site to give you that competitive edge; an interactive journal that allows you to snoop through Dawson Leery's private computer desktop; and the Frick Collection online, where you can take a 360-degree virtual tour of the mansion. And hey, while you're in the neighborhood at www.nymag.com, check out all our other great stuff, like selected articles from the current issue and a searchable "Cue" section, plus daily picks of New York events in "Vanessa Takes Manhattan," daily deals from Angie Maximo in "Cheap Thrills," "First Words" for bibliophiles, and daily dispatches from Chris Smith on baseball's front lines in "The World Series Diary."

GAME WEEK

HOME ▨ AWAY ▨

	MON	TUE	WED	THUR	FRI	SAT	SUN
GIANTS							WAS FOX 1PM
JETS							KC CBS 4PM
RANGERS		BUF ESPN 7:30PM			CAR MSG 7:30PM		
DEVILS			LA FSNY 7:30PM	NYI FSNY 7:30PM		FLA FSNY 7:30PM	
	10/26	10/27	10/28	10/29	10/30	10/31	11/1

● **The Islanders' schedule was unavailable at time of publication.**

Photograph courtesy of the Lower East Side Tenement Museum.

kids

Haunted . . . Improvised . . . Masks

Children's Events

Planetary Event—Earth's Ark (see illustration), an improvised collaboration between children—who drop by on an impromptu basis—and professional adult poets, performers, and musicians, is part of the Kids in the Kitchen series. Coordinated by Sylvie Degiez, the workshop begins at 2, followed at 4 by a performance. 512 W. 19th St. (255-5793). Both events are free for children; audience members pay $5. Reservations are recommended. ●●

Beastly Bash—For the third year in a row now, that vast repository of bugs and beasts on the Upper West side hosts an afternoon Halloween bash for families on an appropriately large scale. Trick-or-treat stations will be set up throughout the **NATURAL HISTORY MUSEUM**. A lion cub, a leopard cub, and a Patagonia groundhog will be brought in by handlers from Discovery Kids. And cartoon versions of animals—like Clifford and Snoopy—will mingle and make small talk with guests. Three times during the evening, children in costume led by a marching band can circle the balcony of the Hall of Ocean Life looking down on the best costume of them all—the suspended blue whale. 10/31 from 3 to 7. Central Park West at 79th St. (769-5800). $5 per person; a package that includes a meal costs $10.95. Tickets can be purchased in advance by calling 769-5200. ●

Crime and Punishment—Halloween festivities at the **NEW-YORK HISTORICAL SOCIETY** center on two exhibits, a haunted-for-the-occasion Kid City exhibit and the recently opened "New York's Finest: A History of the New York City Police Department." Cop and robber kids test their mystery-solving skills, make burglar masks, and costume themselves as debonair Sherlock Holmes–ian sleuths. Each child will return home with a WANTED poster of him- or herself. 10/31 from 1 to 4. 2 W. 77th St. (873-3400). Admission is $5, $3 for students and seniors, free for children 12 and under. ●

Ghastly Gobs of Glop—Make green Beakman's slime (10/31 at 3) at a weekend of special events at **THE NEW YORK HALL OF SCIENCE**. Other events include a talk by "the Reptile Guy" with live frogs, lizards, snakes, and turtles. 47-01 111th St., Flushing Meadows Corona Park (718-699-0005). Admission $6, $4 for children and seniors. (The reptile talk costs an additional $2 per person.) ●

Youth Movement—Short dance pieces concocted by children ages 6 to 16 for audiences of a similar age group are presented as "Dances by Very Young Choreographers." Dancers and choreographers have studied with **DANCE THEATER WORKSHOP**'s Ellen Robbins. 10/31, 11/1, 11/7, and 11/8 at 3. Bessie Schonberg Theater, 219 W. 19th St. (924-0077). Admission is $12, $8 for children under 12. Reservations recommended. ●

Creature Feature—"Boo at the Zoo!" is the popular free annual Halloween hoopla for families at the **BRONX ZOO**. Hayrides ($1 extra), arts-and-crafts activities, and performances are all weekend. 10/31 and 11/1, 11:30 to 4:30. Bronx River Parkway and Fordham Rd., Bronx (718-367-1010). ●

Triple Play—Second Hand, a trio of comics who play catch with their Velcro bathing caps, engage in competitive ballet—using radishes—and meld themselves into an enormous fly, are described as "a blend of dance theater, acrobatics, comedy, and food." 10/30 at 7, 10/31 at 2 and 7, and 11/1 at noon and 5. **NEW VICTORY THEATER**, 209 W. 42nd St. (239-6200); $10. ●

Suburban Scare—A couple of years ago, North Tarrytown in the Hudson Valley—a place immortalized by Washington Irving's *Legend of Sleepy Hollow*—gave up any pretense of having any name other than Sleepy Hollow, which is pretty much the way everyone thought of the place anyway. For decades, the Hudson Valley region where Irving lived has drawn families for an ambitious lantern-lit family Halloween weekend with literary overtones. Two former eighteenth-century farms, Philipsburg Manor, a working historic farm and grist mill, and Sunnyside, Irving's former house, host "Legend Weekend." Events include storytelling in the barn, games, scarecrow-making, and a dramatic appearance by the Headless Horseman himself. For further information about day and nighttime programs, call 914-631-8200. In some cases, reservations are required. Admission is $8, $7 for seniors, $5 for children ages 5 to 17; children under 5 are free. ●

Ice Acrobatics—Multiply medaled international ice-skating stars demonstrate a new sport you would probably prefer your child didn't take up. "Astounding Ice Acrobats" is at **CHELSEA PIERS**' Skyrink, 10/30 at 7. Pier 61, 23rd St. at the Hudson River (336-6881). Tickets are $15. ●

Shiver Me Timbers—Shipwrecks, pirates, and water-logged ghosts are resurrected at 2, 2:30, 3, and 3:30 at the **INTREPID SEA AIR SPACE MUSEUM**'s "Ghost Ship Weekend." Deck the historic vessel with cobwebs and skeletons, and enter a costume contest. 10/31 from noon to 4. W. 46th St. at Twelfth Ave. (245-0072). Admission is $10, $7.50 for seniors and teens, $5 for children ages 6 to 11. ●

Big Little Top—In **BIG APPLE CIRCUS**'s just-opened show *Happy On!*, legendary British ringmaster Norman Barrett ushers in a dachshund-and-basset-hound act and China's Liaoning Acrobatic Troupe, who are masters of aerial bungee stunts. Everyone sits within 50 feet of the sawdust. The circus tent is pitched at Damrosch Park at Lincoln Center (307-4100) through 1/10. Tickets are $12 to $58.

Curious George—The monkey every child secretly identifies with and the man in the yellow hat star in a **THEATREWORKS** musical production for kids. 10/31 and 11/1 at 12:30. Individual tickets are $18.50. A flexible ten-ticket subscription is $145. Promenade Theater, 2162 Broadway, at 76th St. (627-7373). ●

Up in the Air—Anyone in costume is admitted free to the **TOP OF THE WORLD**

Happening
Universal Note

Swiss-born musician and educator Sylvie Degiez has a knack for sending children and adults *whirring off on a common course to make meditative Sun Ra-ish happenings together. In* Earth's Ark, a post-Halloween event in the twelve-part Cosmic Legends series at the Kitchen, there is a scant two-hour window between the arrival of children and curtain time. (Adult collaborators begin working from a script a week or two in advance.) Kids start by sharing what they know and making sounds and stories about the planet Earth—the theme of this particular performance. "Children are so in touch with symbolism," according to Degiez, that elements from myths they have never heard tend to creep into invented tales. Adult artists—including the Gift of Eagle Orchestra with jazz drummer Rashied Ali, clarinetist Perry Robinson, and poet and singer Gloria Tropp—riff on the kids' ideas, adding some of their own and putting the audience (admittedly a favorably disposed group of parents and friends) under a dreamlike spell. "The kids really like the respect they get from the adults they are working with," according to Pamela Carter, whose 7-year-old son, Jake, has been part of several such multimedia spectacles. To Degiez the cosmic nature of the performances goes way beyond mere subject matter. "Ancient philosophers considered sound a foundation builder of the universe," she says. "Everything is vibration." See "Children's Events" for details.

BARBARA ENSOR

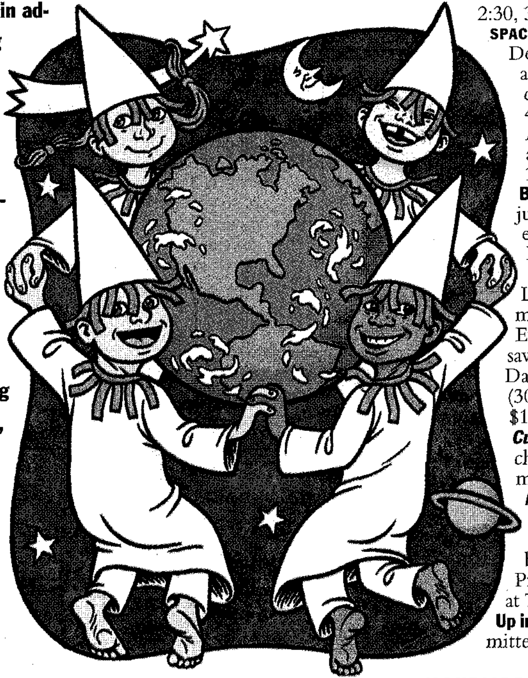


Illustration by Danny Hellman.

cue

Barbara Ensor
Kids

Patricia Falvo
Movies

Sam Grobart
Sports

Nick Meyer
In Concert

Ariel Levy
Books
Events
Radio

John Leonard
Television

Edith Newhall
Art

Robin Raisfeld
Restaurants

Stephanie Saulmon
Online

Jennifer Senior
Theater

Ethan Smith
Nightlife

What looks like a cold, sounds like a cold and feels like a cold, but isn't a cold?

Asthma. But asthma can be much more serious. So if your child has a cough that won't go away, is often short of breath, or wheezes a lot, especially at night or after running, don't treat it yourself. Go to your doctor or clinic.

Breathe easier. Ask your doctor if it's asthma.

National Asthma Education
and Prevention Program
National Heart, Lung, and Blood Institute;
National Institutes of Health; Public Health Service;
U.S. Department of Health and Human Services.

Ground Rules:

● = free

● = now or never (one-shot deal or final week)

TRADE CENTER to go on the simulated helicopter ride—and send a digitalized message hurtling into space. 10/31 from 9 to 9. (No unauthorized broom flights permitted.) 2 World Trade Center (323-2340).

Fear in Midtown—Last chance to tour themed-to-scare sets at the third season of **MADISON SQUARE GARDEN**'s "Scream Park" for a hokey "interactive" thrill. New York–inspired horrors include High Voltage and a Gotham Sewer Tour. Through 11/1; $19.99. Tickets to special "Fright Night" sessions ($24.95) and Halloween-day and -evening tickets ($29.95) are also available. ●

Nature Mask—Both the **CHARLES A. DANA DISCOVERY CENTER** and **WAVE HILL** offer workshops where kids can make masks to disguise themselves as native creatures. Both are at 10/31 at 1. The former is free at 110th St. near Fifth Ave. (860-1370); the latter requires admission to the garden—$4, $2 for seniors and children over 6—at W. 249th St. and Independence Ave. (718-549-3200). ●

Baby Talk—"WordPlay," New York's first-ever exhibit for kids in the zero-to-4-year-old age range, is about language acquisition. Call for details on Halloween-weekend activities at the **CHILDREN'S MUSEUM OF MANHATTAN**—which include composing haunted songs with computer technology. 212 W. 83rd St. (721-1223). Admission is $5, $2.50 for seniors, free for kids under 1.

Broomstick Bonanza—Sheeza Witch's Halloween Show is billed as "wacky, witty witches' kitchen magic with spiders, sparkles, smoke, and salamanders." **WEST END CHILDREN'S THEATRE.** 10/31 at 1:30. 2911 Broadway, bet. 113th and 114th Sts. Reservations required (877-6115); $10. ●

Diversified—Mamadou Dahoue and the ancestral Messengers present traditional mask dances from the Ivory Coast at the **BROOKLYN MUSEUM OF ART**'s multi-cultural "Monster Mash and Harvest Festival." The Caribbean Troubadours tell stories, mixed with music, drawing on native, African, and Taino traditions of the islands. 10/30 from 6:30 to 8:30. 145 Brooklyn Ave. (718-735-4400). Suggested admission is $3. ●

Outdoor Games—Borrow a horseshoe set, some hula hoops maybe, a Nerf ball, or a couple of bats and Wiffle balls—leaving a valid I.D. as security—to better enjoy **CENTRAL PARK**'s North Meadow Recreation Center with kids. Weekdays from 10 A.M. to 8 P.M. and weekends from 11 to 8. Mid-park at 97th St.; call 348-4867 to reserve equipment. ●

Gater Goes North—Al E. Gator & Friends' popular marionette variety show's tenth season is in new uptown digs at Asphalt Green's **MAZUR THEATER.** Weekends through 12/20 at 2:30. 555 E. 90th St. (369-8880). Reservations required; $8.

Surfing Radio Waves—Belinda and Hova, hosts of "Greasy Kid Stuff"—an eclectic children's radio show from some parallel era—get caught up in a costume party at the **MUSEUM OF TELEVISION & RADIO**'s Mark Goodson Theater. Hence their "Spooky Special" has to be broadcast live from the museum Saturday, 10/31, on WFMU, 91.1 FM., from 10 to noon—as per usual. Tune in if you can't be there. 25 W. 52nd St. (621-6800). Tickets are free on a first-come, first-served basis. Members may make reservations by calling the Membership Department at 621-6780. ●●

Help!—Artist instructors assist kids with last-minute mask- and goody-bag making at the **AMERICAN CRAFT MUSEUM**'s "Halloween Celebration," 10/31 from 1 to 3. 40 West 53rd St. (956-3535) Registration is required. (When you call, ask about Toys for Kids: A Celebration of Giving, in which, on 11/15, kids will make stuffed animals for ill children.) $5. ●

Time for Change—No costume? Volunteer to wear one of the ones created by the organizers of New York's twenty-fifth annual Village Halloween Parade. Who knows what you might become in a year where the theme is metamorphosis? For details, e-mail the parade organizers at Prankqueen@netstep.net or call 914-758-5519. ●●

Simon *continued from page 123*

off the asphalt, (b) women who date such men, and (c) all those who trust peculiar raves in the *Times.*

FAT MEN (RATHER LIKE THIN MEN) COME IN two varieties: charming and charmless. On the evidence of **More to Love**, Rob Bartlett, author and star, falls into the second category. Best known for the radio program *Imus in the Morning,* he qualifies on Broadway for *A Mess in the Evening.*

More to Love was about a somewhat pathetic, adipose comic waiting to make it in the big time and trying meanwhile, at his wife's behest, to clean out his garage. This garage, as whimsically designed by David Gallo, was an adorable potpourri of every sort of cute detritus—actually a bit too lovable for the garden- (or garage-) variety slob Bartlett embodies. I wouldn't be surprised if in spite—or because—of a resemblance in shape, the pear known as Bartlett were to change its name.

Rob, our hero, is two days short of his 40th birthday, which, on top of his career problems, spells a midlife crisis. This despite some charming offstage children and an incongruously pretty off-and-onstage wife. As portrayed by Dana Reeve, she is visually better on, histrionically better off.

The third role in this three-hander is that of Maxine, Rob's agent, played by the canny veteran Joyce Van Patten. Alas, she has relatively little to do beyond popping up from, or vanishing into, cardboard boxes or other confining spaces, in a trick worthy of a magic act. But then, the play was directed by a stage magician, Jack O'Brien, who probably took on this unsavory job by way of slumming. While lesser magicians produce doves from a hat, O'Brien was to bring forth a hit from a turkey. To extract that out of *More to Love,* however, would defeat any magician, and quite possibly defy the Almighty himself.

Comedy, like fat men (or thin men), comes in two kinds. There is that which goes over on radio, television, or in nightclubs; but another, different kind is needed in the theater. Something more than one-liners, more than shtick, more than situation comedy, especially when a big fat situation just sits there and cannot budge. Besides, unlike, say, Dom DeLuise, Bartlett doesn't even make much of his chief gift, portliness, which would at least have endeared the show to all those obese people this country produces more than any other. On the other hand, it *was* aimed at the benighted, whose numbers hereabouts are even greater. Still, it didn't have a prayer. Not even a fat chance. ▬

John Simon's 1997–98 reviews are available at **newyorkmag.com**.

Great Parties

A Chef's Table

Unique Gourmet Food & Floral Design

212-427-1089

TASTEFULLY DONE

SPECIAL EVENTS
CATERING AND LOCATIONS

Jeanne Griffiths
212 • 280 • 6830
FAX 212 • 280 • 0002

Unique Spaces

in a landmark midtown location.
Full catering and events planning.

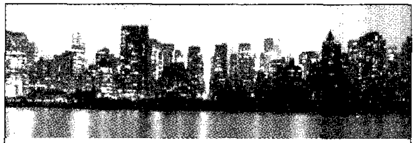
Weddings with
a Difference

Would you like your wedding and reception in one beautiful location? Consider calling us.

New York's most beautiful landmark church has large and small entertaining spaces, in-house caterers, and advisers and planners for all your hospitality needs.

Call Linda Flynn at 212-378-0254

ST. BARTHOLOMEW'S CHURCH
PARK AVENUE AT 51ST STREET



WATER'S EDGE
RESTAURANT & PRIVATE DINING ROOMS

New York's most Romantic Restaurant & Private Dining Facility. With exquisite food, award winning service and an unsurpassed panoramic view of the Manhattan skyline.

Please call for reservations or an appointment with our Banquet Department

(718) 482-0033

5 minutes from Mid-Manhatan or take our complimentary River Boat from the East 34th St. Pier.
44 Drive at East River • Long Island City NY
River Boat avail for charter. Banquet room avail for up to 400 guests

Somerstein Caterers
Marked by Refinement

140 Central Avenue
Lawrence, NY

(516) 239-6644

"The Temple with Old World Charm and New World Cuisine"

Under the direction of Marika Somertstein, Temple Israel has cultivated a reputation for classic elegance, superb cuisine and excellent service. The award winning European chefs are able to offer creative menu ideas and exquisite presentation.

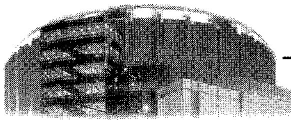
LUXURIOUS DINNER CRUISES...
Charters • Holiday Parties

The Skyline, The Statue Of Liberty, A Great Meal & Dancing - Who Could Ask For More?

VIP Yacht Cruises, Inc.

Sailing From NY, NJ, CT, Bklyn, Queens, LI & Westchester

VIP YACHT CRUISES, Inc. 212-524-9454



MADISON SQUARE GARDEN
The World's Most Famous Arena

For Your Next Event
THINK MSG

THE ARENA • THE THEATER
THE CLUB • THE EXPO CENTER
Meetings • Conferences • Graduations
Catering • Conventions • Expos
Play on the Knicks Court • Skate on Rangers Ice

(212)-465-6106

INTERACTIVE ENTERTAINMENT CONCEPTS
Virtual Reality • Game Shows • Music Videos
Foto Fantasy • Casinos • Carnivals • & More!
Corporate Parties - Bar Mitzvahs - Special Events
Call for our full catalogue:
1-800-760-0724
www.interactiveconcepts.com

Mickey Mantle's

America's Premiere Sports-Theme Restaurant - *The Ideal Place For All Private* Groups From 10 To 300! Many Options To Fit Your Groups Budget.

Call Larry Tart: 212.688.1388

Mickey Mantle's Restaurant
42 Central Park South
(59th Street between 5th & 6th Avenues)
New York, NY 10019

Astrologers Extraordinaire!
VAST EXPERIENCE
NO AFFAIR TOO LARGE OR TOO SMALL
Western & Chinese Astrology ❖ Tarot ❖
Palmistry ❖ Numerology and more.
Private & Corporate. Parties & Individuals
Call Now! Cynthia & Ramona
212.502.0754

Harley-Davidson®
Cafe
NEW YORK · LAS VEGAS

Cocktail Receptions
Convention Groups
Breakfast Functions
Bar / Bat Mitzvahs
Sweet 16 & Birthday Parties

Audiovisual & Special Requests Accommodated

KICK START YOUR NEXT EVENT!

Call Us! 212 / 399.6000
Toll-free **1-888-668-RIDE** (7433)
1370 Avenue of the Americas • corner of 56th Street

Great Parties

LIMELIGHT
IMAGINE MORE.

CORPORATE EVENTS, PRIVATE PARTIES,
FUNDRAISERS, FILM AND VIDEO SHOOTS.
CONTACT MS. MONICA MICHAELS 212.545.0568

WWW.LIMELIGHT-NYC.COM

Prestige Yacht Charters
Planning Unique Events
Aboard Luxury Yachts
CORPORATE/PRIVATE • ALL OCCASIONS
CALL 7 DAYS:
212-717-0300 • 914-968-3220
www.prestigeyachtcharters.com

Great Parties Happen At
artepasta
The perfect place for groups of 20-200
Day And Evening Events For Any Occasion

106 West 73rd Street (off of Columbus)
Please contact Bob at 212-501-0704

CARBON
3 Floors with
Glass Enclosed Rooftop

Private/Corporate/Bar Bat/Wedding

Dynamic 40,000 sq ft Party Space

Spectacular Location

100 to 3,000 Guests.

Contact William Curran
Director of Catering:
(212) 582-8282

The Leopard RESTAURANT

Celebrating our 34th year.

IN ZAGAT 97 "TOP PARTY ROOMS"
The elegance of a manhattan townhouse
for all your special events.
THE LEOPARD RESTAURANT
253 East 50th Street
Serving French Continental Fare
212 759-3735 *fax:*212 350-0125

SHOW STOPPERS, INC.
Dazzling Holiday Parties
chosen by Fortune 500 Companies
ELEGANT COSTUMED DANCERS • MIMES • DJs/MCs •
MUSIC • B'DWY/SWING SHOWS • UNIQUE THEMES
20 YEARS EXPERIENCE. CALL FOR BROCHURE:
1-800-834 SHOW

212-753-1447
Montebello
Ristorante Italiano
Fine Cuisine and
Elegant Ambience make us
PERFECT
for all your private
& corporate party needs!
PRIVATE ROOM AVAILABLE FOR
PARTIES FROM 10-150 PERSONS
120 E. 56th St., (bet.Park & Lex.)

Celebrate the Season
Let loose your imagination and
use the colors of S.O.B.'s
to paint the perfect occasion.
S.O.B.'s Dinner Club
204 Varick @ Houston
212-243-4940
www.sobs.com

Successful Affairs
Event & Party Planners

- *View hundreds of locations in one seating*
- *Over 10 years of experience*
- *Specializing in corporate events, weddings, Bar/Bat Mitzvahs and fundraisers*

Our service is at no cost to you
212-684-6402
www.successfulaffairs.com

EAST SIDE
BILLIARD CLUB
5,000 sq ft Upscale Space
All Sports Via Sattellite
Full Bar & Catering 10-250
JOIN OUR CLIENT LIST:
CITICORP
MERRILL LYNCH
MOUNT SINAI
PLAYBOY
LIZ CALAIBORNE
MORGAN STANLEY
SONY CORP.
UBS
212-831-POOL
163 E 86th St. (Bet Lex & 3rd)

Great Parties

CHARLOTTE'S

CATERING

(212) 732-7939

An "easy-to-work-with", "tip-top" catering firm whose "creativity" matches its attention to detail…"delicious", elegantly presented food, all at the "best price" given the quality. *Zagat Survey*

BISTRO LATINO

In the Heart of The Theater District. Specializing in Corporate & private parties for up to 200 guests in our Tropical and elegant room with full Dance floor.

Gael Greene 1998 Hot list
New York Magazine
Where To Eat Now 1/5/98

For info call: 212-956-1000

1711 Broadway, corner 54th St.
www.bistrolatino.com

Gaslight

Antique & Unique in the West Village!

From Frivolous to Formal,
our Victorian lounge
will make every event unforgettable.

Call now for information
on parties for 20-200.

212.479.7306

ZARELA CATERING

Make-Your-Own-Taco Parties & other fiestas catered in your home or office.

For information call:
Marissa E. Sanchez, Catering Director
212-644-6740

"Asian food that's finger-licking good."
-NY Times

saffron·59
CATERING

Saffron 59 Catering
212.253.1343

Exceptional Southeast Asian and more!

DEZERLAND

NEW YORK'S BEST PARTY PLACE

270 Eleventh Ave., NYC

[illegible]

[illegible]

Indoor Amusement Park
Bumper Cars • Games • Carnival
Dancing • Banquet Rooms
Starlight Casino Ballroom
Drive-in Movie Theatre
Gourmet Catering

Corporate Events • Fundraisers
Bar/Bat Mitzvahs • Social Occasions

YOU HAVE TO SEE THIS PLACE!

CALL US: (212) 564-4590

DEMI

RESTAURANT

Charming Madison Ave. Brownstone with fireplaces and outdoor terraces.

Perfect for Rehearsal Dinners.
Showers & All Private Parties 10-50p.
212-534-3475

Make Your Next Event A Huge Success At

Puttanesca

859 Ninth Avenue • New York City
212-581-4177

Special Events • Weddings
Corporate Events

Accommodating 15-150

Please contact Tom at 212-581-4177

Great Affairs!

Perfect parties for up to 500 with style, class & comfort aboard one of five distinctive yachts.

WORLD YACHT

The Premier Dining Cruise
212-630-8800
www.greataffairs.com

SONG

RESTAURANT

107 MacDougal St., NYC
in the Heart of the Village
212.529.3808

Great Food at Moderate Prices

Cozy Private Room

Accommodates Parties of 15-120

Available for Business Functions or Private Parties

HI LIFE

"Downtown Goes Uptown"
NY Magazine

Feature Film Location in 1997 for:

- Woody Allen's next movie (Fall '98)
- "The Scalper" with Andy Garcia & Andie McDowell (Spring '98)
- "Hi-Life" (the movie) with Eric Stoltz & Daryl Hannah (Winter '98)

Some Of Our Parties:

- Sports Illustrated
- J.P. Morgan
- "Salt & Pepa"
- C.B.S.
- Merrill Lynch
- Polo
- Sotheby's
- Ricki Lake
- The Beatles (only kidding!)

◆

CORPORATE EVENTS • WRAP PARTIES
BAR/BAT MITZVAHS • CHILDRENS' PARTIES

1340 First Ave. (at 72nd)
477 Amsterdam Ave. (at 83rd)
212-249-3600 Contact: Earl

GREAT FOOD

Brasserie Les Halles®

Les Halles is "the bistro of our dreams"
NY Magazine

"It's all very Left Bank..."
TimeOut

411 Park Av. S. @ 29 Street (212) 679-4111
non-stop service
noon to midnight
open 7 days

Washington
202-347-6848
Miami
305-461-1099

HANDMADE PIEROGI
1-800-PIEROGI • #1 (1-800-743-7641)
www.milliespierogi.com

We make our pierogi by hand, using the finest ingredients, then fully cook before packaging. They arrive fresh at your door via UPS in a reusable foam cooler. Cabbage, potato & cheese, farmer's cheese or prune fillings - pick your favorites!

Millie's **PIEROGI**

As featured in The New York Times & Yankee Magazine
one dozen pierogi per tray
Box of 6 trays $30 Box of 10 trays $45
Call for S&H Check or Money Order
129 Broadway, Chicopee Falls, MA 01020

The world's finest gift ideas always travel well

The finer things in life matter to you. That's why you'd only select a gift that displays two qualities: taste and originality. This unique gift features a rare vintage wine (Chateau Lafite Rothschild or Latour) to match the birth year of the recipient (complete with vintage report) and an original copy of The London Times from the exact day. All presented in a luxurious gold-tooled leather-finish presentation case with a personal message on a brass plaque.

THE
ANTIQUE WINE COMPANY
OF
GREAT BRITAIN

To order by worldwide courier, contact
The Antique Wine Company of Great Britain
Tel +44 1827 830707 Fax +44 1827 830539
Fax/Phone Toll Free 1 800 827 7153 From USA

BRUNO **THE KING OF** RAVIOLI

Four Generations Creating & Making Pasta Since 1888

The Best and Largest Selection of Fresh Pasta and Sauces for Over 100 Years.

WHOLESALE/RETAIL.

Corporate Catering - Call us to fax you a menu.

653 9th Ave (btwn 45th & 46th)
212-246-8456

2204 B'way (near 78th)
212-580-8150

249 8th Ave (near 23rd)
212-627-0767

Dial·A Dinner

Home & Office restaurant delivery service from Manhattan's finest restaurants within the hour.

212.643.1222

TO ADVERTISE IN
NEW YORK KIDS
Call Kristen:
212.545.3683

Boats and Yachts

PRESTIGE YACHT CHARTERS
Planning Unique Events Aboard Luxury Yachts
Call 7 Days: 914-968-3220 or 212-717-0300

Marco Polo Cruises—Celebrate aboard NYC's #1 fun boat, "Half Moon". Well-heated interior. Open bar, dinner, DJ, $50pp. **212-691-6695 www.mpcruises.com**

CHELSEA PIERS CHARTERS
For Your Private Christmas Party Afloat. Call us for information & quotations on **ALL** of NY's Finest Yachts... **212-645-6626**

STAR OF AMERICA
Book Your Holiday Party Now.
Majestic's spectacular new luxury yacht.
World Financial Center, NYC. **212-786-1225**

Manhattan Yacht Charters
Over a Decade of Value & Service.
Consider Us Above the Rest.
212-995-5470 - ask for Mary.

LEISURE YACHT CHARTERS
Classic Yacht, DIPLOMAT.
Contemporary Yacht, CELEBRITY.
Weddings, Parties, Corporate Events.
See us at Pier 84 at W. 43rd St.
Parties Up To 200 Guests. (212) 594-9555

DOVE YACHT CHARTERS
M/Y Jabiru M/Y Jacana M/V Jewel
Personalized, Luxurious Yacht Charters.
Dinners A Deux...To Large Corp Events.
www.doveyacht.com
•212-594-1561 •973-482-1991 •888-860-DOVE

GREAT GIFTS!
SPECIAL SECTION

This special classified display section effectively showcases your great gift suggestions to our highly responsive readers.

To advertise in this section, please call
212-779-7500

ISSUE DATE: 11/30 **ON SALE: 11/23** **DEADLINE: 11/9**

Great Affairs!

Perfect parties for up to 500 with style, class & comfort aboard one of five distinctive yachts.

WORLD YACHT

212-630-8800
www.greataffairs.com

MYSTIQUE
Classic Weddings & Private Parties.
MYC, Inc. E. 23rd St., NYC 212-856-9446
WWW.METYACHT.COM

YACHTS FOR ALL SEASONS
Parties planned with your needs in mind.
No event too large or too small.
Corporate & private. 212-534-6380

New York Kids

CHILDRENS MURAL'S

Custom Paintings For Kids Comic/TV & cartoon characters. Creates unique bed/bath/play areas. Michelle: 212-874-8905

ENTERTAINMENT

Starmite Puppets—Lion K, Aladdin, Hercules, Dalmation, Sesame, Dinosaurs, Pooh, Face Paint, Balloons. 212-473-3409

ENTERTAINMENT

Gandalf "Knows precisely how to appeal to kids."--NY Magazine. Puppets, magic, juggle, unicycle, wizard clown. 212-575-3854

Dumb-Dumb The Silly Clown—Magic, Face Painting, Balloons. 212-544-8153 ext 21

Madeleine Award-Winning MAGICIAN! TV CLOWN Like-No-Other! 212-475-7785

CAMP ADVISORY SERVICE

SUMMER SOLUTIONS®
Advisors On Camps & Trips Since 1984.
FREE Info/Guidance: **Plan Next Summer.**
FREE CAMPTIPS™ From A Camp Mom.
Call 1-888-CAMPTIPS

PARTY SPACE

Upper East Side Billiard Club—Best party space for kids! 10-200. 212-831-7665

202 East 77th Street—Beautiful, large space. Includes small/large tables/chairs. Special weekday prices. 212-861-4330

GIFTS

The Toy Store For Very Lucky Kids
Choosing the right toy or gift takes experience. And we've got it. We will personally select, wrap, label and send your gifts.
Call **Scarsdale Child's Play**
800-258-5775 or 914-723-4396

Holiday Entertaining

CALLIGRAPHY

Best Hand Calligraphy—For Weddings, Corp Events & Promotions. 718-347-5705

CARICATURES

Caricatures & Face Readings—By Sherry Lane. Magical Fun! Corp/Pvt. 212-675-6224

Leading Caricaturist—Enliven your business or private party. 212-873-1695

Caricatures By Dale Gladstone—Laughs Guaranteed! Unparalleled. 718-782-2250

Caricatures—Will make your party great! Available for all parties. 718-643-2629

ENTERTAINMENT

• SANTA CENTRAL •
Fabulous SANTA & MRS. CLAUS...
Elves, Reindeer, Carolers, Magicians,
Fortune Tellers & Casino. 212 781-1440

ALWAYS ENTERTAINING
ELEGANT ENTERTAINMENT
Fabulous Winter Wonderland Performers, Bands, Stage Shows, Santa, Elves, Reindeer, Dickens Carolers, Magic 212-255-9540

Singing Telegram Anytime—Gorillas To Bellhops - We Have 'Em All! 212-929-8609

Personalized Singing Telegrams!—NYC, LI, Westch, CT. 1-800-936-SING

MURDER MYSTERY, INC.
KILL 'EM At Your Next Affair.
Corporate • Private Parties • Fund-Raisers
"So Much Fun - It's Almost Criminal."
1-800-MURDER INC (687-3374)

• HARDBODIES, INC •
CLASSY, EXOTIC M/F STRIPPERS
212-988-8484 • 516-795-2400 • 718-693-9441
WWW.HARDBODIESINC.COM

Master Magician—"Top Rate"--NY Times Amazing Fun For All Events! 718-885-3038

CASINOS • VIRTUAL REALITY • DJ's
Inflatables • Specialty Photos • Mini-Golf
Holiday Parties • Corporate/Private
Arcade Video/Pinball - Sales & Rentals.
NY PARTY WORKS 1-800-469-3866

Palmist Extraordinaire
212-388-PALM (7256)

NY/NJ "ThisIsYourLife"-- Roast/Toast Older family members B'day/Anniv only. Hilarious! 800-474-JOSH www.nj.com/sites/josh

PARTY SPACE

CITY CRAB
AND SEAFOOD COMPANY
-fresh daily-
Jazz Brunch
Lunch
Dinner
Private Party Room Available
FOR MORE INFORMATION
Contact: Christine McGowan
235 Park Avenue South
New York City
212-529-3800

Naomi's World Of Entertainment, Inc.
EVENT PLANNING - CORP & PRIV
900+ Look-Alikes • Casinos • Roasts
Murder Mysteries • Magic • Music & more
www.naomisworld.com or 1-800-304-4911

Palmistry, The Tarot, Numerology—By Registered Psychic. 212-410-1299

Tarot Cards—Wise and optimistic reader will enhance your parties. 212-477-0875

"BRAVO!" - Murder Mysteries, Magic, Limo Scav Hunt, Lookalikes, Clinton, Marilyn, Elvis, Roasts, Casino 212-744-9000

Fortunes-To-Go—Readings On Cassette. Perfect Party Favor! 212-247-5855

SANTA—Wholesale! Don't pay agency fees - call the Santa Direct! Contact Tarot Readers, Caricaturists, Marilyn too! Call Frank Warenn: 212-557-7807

Holiday Events—Performers & Shows... DJ/Bands, Amusements, Comics, Casinos, Magicians, Carnivals, Decor & Novelties. Since 1976. **HORIZON: 212-753-3636**

Palm Reader—Elegant And Evocative. Entertains All Ages. 212-741-3195

Gary Mitchell—Magic & Comedy. Opens for Dangerfield. Corp Event Producer. Top Acts, Holiday Revues, Music. 516-656-5900

$24 Bouquet Of Balloons—NY/LI. 7 days till 10pm. 718-868-1009 / 516-569-3366

Send-A-Yenta—Hilarious comediennes for all occasions. 212-477-1149

SEXY STRIPPERS - Duos
212-744-9000 Hot & Wild. Photos. M/F.

advancedentertainment.com—dj's,mc's, virtual reality, morph, music video, casino, sports, crnv'l, rice & more. 800-223-6060

AMERICAN STRIPPERS
Best Full-Service Entertainment: Bachelor/Bachelorette/StripperGrams/Costumes/Duos + Much More. **Best Prices In Town!**
212-727-0705 516-742-4789 718-547-9160

•STRIPTEEZ•A•GRAM•
The **Only** Gift That **UNWRAPS** Itself!!!
Male/Female Striptease Show. Est. 1986
212-391-2480 • 718-352-9423 • 516-485-6600

GORGEOUS STRIPPERS 914-669-8254 You Name It! We Got It! XXX-R rated! Duos & Some Shows Too Risque To Say!

Astrology, Tarot, Past Lives, Etc.—Give an unforgettable party! 212-243-6771

•HOLIDAY PARTIES•
Variety Acts • Interactive Entertainment
Dickens Carolers • Magic • Santa • Elves, etc.
DJs/Bands • Performers • Dancers • Favors
Themes/Decor • Acts • **999+ Lookalikes...**
the Whole Event! Est.1982 800-GET-GALA

Audience Participation Entertainment—Holiday Parties! Corp/Priv. 516-673-1000

ENTERTAINMENT/MUSIC

HOT SAMBA • COOL BOSSA NOVA
Great Brazilian music! Jazz also avail.
SABOR BRASIL 212 865-4787

LISA GOODMAN ENSEMBLES Est. 1978. Fine Classical, Jazz, Contemporary, Swing. Helpful & Creative. 212-489-1641

Pianist/Singer—Jazzy Gershwin, B'way, More... www.jonathansegal.com 212-222-3169

CITY SOUNDS
Exclusive DJ Company Specializing
In Weddings And Corporate Events.
All Occasions. 201-941-2734

Mind-Sweeper DJs—Great party music, '30s-'90s. Since 1975. Refs. 718-875-9824

One Man Band Plus/Cory Morgenstern—Great Music & Entertainment 914-478-0073

MARK SONDER MUSIC, INC.
Celebrating Our 13th Year!
800-MSM-MUSIC

Jazz/Classical & South American—Greg Ribot: 212-727-0219 / 201-656-4289

CHARLOTTE RUSSE MUSIC
Swing • Rock • Classical • Motown • Klezmer
212 582-5694 516-374-5422

Flute & Guitar Duo - Fine classical music Call Kathy: 718-643-4608 / fax: 718-643-6429

JUST FRIENDS ENSEMBLES
Classical, Jazz, Renaissance, Ethnic...
Dixieland & Swing Bands. 212-662-6532

SOUNDS PERFECT
The Finest Live Music In All Styles.
Ensembles Of All Sizes. 212-691-5044

Mix 'N Match Music Trios—Gershwin to Mozart for Your Event. 718-278-5331

Beautiful, Swinging Jazz—For Your Party Or Event. Call Perry: 212-625-9783

Continued on next page.

Holiday Entertaining

ENTERTAINMENT/MUSIC

!!!SAMBA & CALYPSO!!!—Hot Brazil Music/Dancers, Carib Themes **718-965-1765**

ENCORE MUSIC—All Music Styles. Finest Weddings & Parties. **800-891-MUSIC**

Opera At Home—Salon entertainment with a classical touch. An evening with Puccini, Mozart, Verdi, more... **967-7711 ext 3516**

Karaoke/DJ Parties—Prof'l And Fun! David **718-631-1024 expresswaymusic.com**

Park Swing Orchestra—Masterful musicians playing all styles. **212-229-1642**

GIFT BASKETS

Quintessential Basket—Custom designs. Elegance, Service & Quality. **929-4896**

Baskets Galore At The Purple Door—A gift no one ever returns. **212-627-4076**

GOURMET CATERING

A Chef's Table Ltd.... 212-427-1089—Unique Gourmet Food & Floral Design.

Baby J's Gourmet—Upscale catering for holiday entertaining. **212-452-0735**

CALO'S CAFE 683-1931
On/Off-Premise Catering. Elegant And Affordable. Party Space Available. 20-150p.

Catering By Hayden—Culinary perfection. Reasonable. Has lofts. **212-751-1459**

GOURMET LESSONS

Let's Cook—Culinary school grad avail for private lesson in your home. **879-7903**

PARTY HELP

Waiters/Bartenders—For All Party Needs. Corp/Priv. NYC/Hamptons. **800-727-8943**

On-Site—Food Prep, Serving, Cleanup. For Your Occasion, Inc. **212-682-6281**

PARTY PLANNING

NO-FEE EVENT PLANNING Corp & Private Parties, Weddings. Top Client List. **Red Letter Events 212-772-1177**

Worldwide Events Ltd.—212-734-3638 Great Parties! Great Food! Reasonable!

Caterability, Inc.
Corp. whiz takes her show on the road! (After 20 years they're still talking about CC's parties.) Weddings, themes, limos... Have the time of your life! Leave **every delicious detail** to Catherine. **212-759-6430**

ENTERTAINMENT AND PLACES
22 Years Experience. 3,000 Events.
!!!GREAT HOLIDAY PARTIES!!!
Corp/Priv. Eric Silvey Ent.: **212-486-9517**

PARTIES BY DESIGN **212-835-5910**
No-fee location service.
Corp/priv events. Wedding planning avail.

PARTY SERVICE

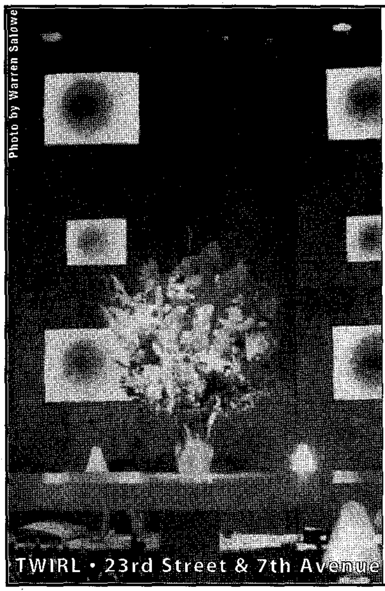
THE MOVABLE FEAST, INC.
Catering for the perfect party. Private & corporate. Lofts, yachts, museums, clubs.
Brochure - **(212) 227-7755**

Coldwaters - Private Room Seats 15-75—988 Second Ave. nr 52nd St. **212-888-2122**

PARTY SPACE

S.O.B.'s Corporate Holiday Parties A world of music, a world of food. Exclusive and non-exclusive. 20-500pp. Bands, DJs, Dancers. Call: **212-243-4940**

PARTY SPACE



TWIRL

Sophisticated Corporate Party Space

Perfect for every event up to 800 people

Call Gary
212•691•7685

Upper East Side Billiard Club
Unique party space. 10-250. **212-831-7665**

Large & Small, Corporate & Ball
Uptown & Down. Free Location Service.
Event of the Year, Inc. 212-807-0907

Your Wedding, Bar Mitzvah, Birthday in our beautiful Upper East Side setting. Event plan'g. **202east** Doug: **212-861-4330**

Tramp's Nightclub & Cafe—Corp/pvt events. Critically acclaimed, fine Louisiana food. State-of-the-art sound system, beautiful dance floor. 20-1000p. **212-727-3088**

B-Bar & Grill FKA Bowery Bar & Grill... Spacious restaurant, private lounge, beautiful 3,000 sq ft garden/patio. Affordable. Avail for holiday parties 30-800pp **475-2220**

WWW.PRINCESTREETCLUB.COM
#1 location for in Soho for all **Holiday & Special** Events to 120 guests. Visit our Website or call: **212-353-0707**

Spacious Private Residence—Casual To Embassy-Style Events. 10-75. **212-877-9361**

SONG RESTAURANT
In the heart of the village. Great for business functions and private parties, 15-150. Cozy private room. Great food at moderate prices! **212-529-3808**

Rodeo Grill—Live music, 2 party rooms. 375 Third Ave. (27th St.) **212-683-6500**

BEAUTY BAR & BARMACY
Unique NYC spaces. Parties 20-200.
Catering by Indiana. **212-228-2240**

'91'
The luxury of a private club (20-150pp).
91 Horatio Street. **212-691-4570**

THE PARTY LOFT
Private, Fifth Avenue * Great Value!
15th Successful Year * **212-620-0622**

7,200 Sites & Svcs—Scouting/Planning. Corp, Bridal, Soc. Locations, Etc. **594-0636**

CATCH A RISING STAR
Custom Parties: Great Food, Comedy, Music & More! Call Eric: **212-462-2824**

PARTY SPACE

New York
XStreme Eventertainment

Corporate Events
Private Celebrations
Promotions

Times Square at 42nd Street
212-564-2224 www.xsnewyork.com

200 FIFTH 675-2080
NYC's Most Exclusive Ballroom. Weddings, Fund Raisers, Corp Events. 100-999p.
www.200fifth.com

CORPORATE HOLIDAY PARTIES Fabulous locations, no-fee planning and locale svc, budget-conscious. **212-477-4514**

PULSE NIGHTCLUB
Elegant midtown locale (E. 54 btw 2 & 3). Corp & private parties (75-400). **688-5577**

Harley-Davidson Cafe
Holiday Parties, Corp/Priv Events, B'day, Bar Mitzvah, Sweet 16s. DJ/Dancing, 2 Fl. From 20-1,000. Call Liz: **212-399-6000**

Antique,Unique!—W.Vlg.20 Fr drs, open-air lnge,mahog bar,tin ceils,20-200. **479-7306**

DEMI RESTAURANT Charming Mad Av Brownstone w/Fireplaces. Cont'l Cuisine. **Perfect for Rehearsal Dinners, Showers & All Private Parties** 10-50p. **212-534-3475**

LUCKY CHENG'S—Delectable Drag Queens Serve Luscious Pan-Asian Cuisine And Spicy Entertainment In A Stunning Space! From 20-400. Call Alan: **353-1555**

PRIVATE PARTIES MADE EASY Restaurant in Landmark Brownstone accommodating 20-200pp. Any occasion or budget. Call Mauro at: **212-501-7014**

THE MADISON 679-2932
3-Story Mansion Specializing in Corp Events, Fund-Raisers, Weddings. 25-500p.

Park Avenue Country Club
381 Park Avenue South (Corner of 27th Street)
Airy and elegant 10,000 sq.ft space
Exceptional Audio & Video Capabilities
Holiday Parties 50-650
212 685-3636

Fab Vus Of Manhattan—Spacious, Bright Chelsea PH Loft. Private Or Corp. Reasonable Rates. **212-242-5425**

HI-LIFE Restaurants Private rm avail for corp/social events of 25-250. East & West Side locations. Call Earl: **249-3600**

Metropolitan Pavilion
Elegant, sophisticated, spacious.
www.metropolitanevents.com 212-463-0071

Mansions! Nightclubs! Lounges! Views! Lofts!
CEM's Free Location Info Hotline.
Spaces for 100-2,000pp. Call **212-768-7669.**

CORPORATE
Specializing in holiday parties. Our service is at no cost to you. **212-684-6402**

LE FIGARO CAFE
A VILLAGE LANDMARK
Garden Room, Fireplace, Music, Full Bar. Affordable $$. 15-100. **212-388-0002**

www.successfulaffairs.com
Uncovers the finest in party facilities. Our service is at no cost to you. **212-684-6402**

BOWLMOR LANES—Largest bowling center in Manhattan. 2 full bars & 42 lanes. Private floor & party room avail. **255-8188**

OPALINE
Romantic & Elegant. 20-400. **475-5050**

WEDDINGS

Castles, Mansions, Estates—Spectacular locations in NYC & LI. **212-675-2080**

Town and Country Properties

APARTMENTS FOR RENT
Manhattan

From $80/Day! Furn apts: licensed. Credit cards. Seen in The Wall St. Journal. 212-348-8100 / 800-550-7071
Fax: 348-8362 OXBRIDGE@aol.com

HOME2—Great Furn Apts. D/W/M. Call Pat/Chiqui: 212-448-9223 / 800-203-7028

AS YOU LIKE IT - Select Furn Apts. Style/Location/Value/Credit Cards. 800-277-0413 / 212-695-3404/4655 (Fax)

COOP/CONDO
Connecticut

Norwich, CT—Spacious 1-BR in fine complex. AC, pool, tennis. Near casinos, beaches. $43K - owner. 860-887-4599

REAL ESTATE SERVICES

GOV'T FORECLOSED—Homes for pennies on $1. Delinquent Tax, Repos, REOs. Your area. Toll-free: 1-800-218-9000 Ext. H-4235 - for current listings.

COUNTRY PROPERTY

UPSTATE NY - Beautiful, brand-new, 2,200-sq-ft bi-level on 1.2 acres. 3/4 BRs, 2.5 bths, cathedral ceilings, skylight, Jacuzzi, ceramic tiles, laundry rm, hardwd floors, 2-car gar. 1 hr by train to NYC. Near Woodbury Commons! $160,000! NO REALTORS INVOLVED! Private Seller! **Call/leave message - Patricia: 914-566-3427**

To advertise in *New York Magazine's* Town and Country, call Tim: 212.545.3673

Marvelous Stone Home—Gated, wooded drive to top of knoll. VIEWS! 4 BRs/2 full bths. High beamed ceilings. Tons of charm. World-class trout fishing. 28 acres. Additional 87 acres available. 2 hours Manhattan. $465,000. ***Valued Properties*** 914-292-8222

Sharon, CT—Exceptional 1790s farmhouse on 14 acres next to horse farm. 10 rms, 3 bths, MBR with stunning lake view. Beautifully remodeled kitchen. $650,000. Call Seymour: 860-868-3038

Inns and Lodges

CONNECTICUT

BLACKBERRY RIVER INN -- Norfolk 800-414-3636
Wake up in the mountains at our 235-yr-old, elegant Colonial Inn on 27 scenic acs. Lux rms, some w/fplc/jacuzzi. Antique/hike/relax. Bkfst incl. 860-542-5100
www.blackberryriverinn.com

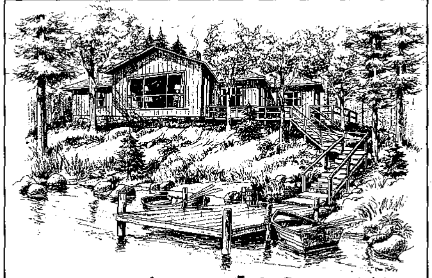
NEW YORK

Unwind in the Mountains - 2 1/2 Hrs NYC
Fireplace Suites, Deluxe Hotel, Gourmet Restaurant. Minutes to Hunter & Windham Ski. AAA, Mobile ***. Featured NY Times. **www.scribnerhollow.com.**
Scribner Hollow Lodge, Hunter, NY: 800-395-4683

Unwind With A Hamptons Fall Getaway
The William Hand House, Amagansett. 3 days/2 nites at our renovated 1829 Victorian includes a hot breakfast, afternoon tea, bikes, fresh popcorn from our wagon and a movie to watch in bed. From $190 per couple. 516-267-2626 **www.handhouse.com**

SOUTHAMPTON VILLAGE LATCH INN
The most famous Country House Hotel. Duplexes, suites, balconies in Great Gatsby Mansions - in town on 5-acre estate. Also, rent own mansion for shoots, groups. #1 Fodors and Frommers... 1-800-54-LATCH

"A DISTINCTIVE COUNTRY INN"
Come share nature in all her glory...
18 c. Colonial w/canopy beds, jacuzzis, cozy fplcs, clawfoot tubs. A 160-acre display of brilliant fall colors awaits you at **"Mystic Meadows"**. Rhinebeck, 90 mins NYC. Midweek specials.
914-868-1934 **www.mysticmeadow.com**



Private, Tranquil & Romantic
Suites with jacuzzis for 2, fireplaces & Private decks
Lakehouse Inn On Golden Pond ~ Rhinebeck
90 minutes north of NYC (914)266-8093
www.lakehouseinn.com

WWW.JERONIMO.COM
Your Small Meeting Destination.
800-888-4683

NEW JERSEY

ANGEL Of The SEA B&B, CAPE MAY'S FINEST
Elegant, Romantic Victorian Mansion. Ocean Views, Private Baths, Gourmet Bkfst, Aft Tea, Wine & Bikes. **Rates as one of the Top 10 in USA! 1-800-848-3369**

GREEN GABLES INN
Relax and unwind on the Jersey coast's serene Long Beach Island. Experience casual fine dining in our 4-star restaurant. Enjoy beach-strolling and stargazing. Free tennis. Weekday packages for peace-seekers. **Beach Haven, NJ** 609-492-3553
www.lbinet/greengables.com

THE ISLANDS

British Virgin Islands Inns & Villas
Free guide to the BVIs' charming inns and villas. Come experience the unspoiled bays of Tortola, Virgin Gorda and Anegada.
BVI - Discover Nature's Little Secrets
Call: 1-800-888-5563 ext. 601

Travel

BALLOONING

Enjoy The Holidays
Champagne Balloon Voyage.
An Adventure To Cherish For A Lifetime.
American Balloon: 800-4-HOTAIR

CULINARY TOURS

Daniel Rosati's La Villa Cucina!
1-week culinary travel program in western Tuscany. 17th C. villa, elegant rooms, private baths, full-participation classes and exciting excursions.
Free Brochure: 973-566-9727

SEASONAL RENTAL

St. Maarten - Luxury Villa
2-BR/3-bth, A/C, living & dining rooms, fully equipped kitchen, maid, private pool. Owner: 315-474-3326 or after 8pm: 315-446-5986 Fax: 315-476-8058

BRIDGEHAMPTON—Brand-new 7-BR, 6-bth house on 5 acres w/pool & tennis. Great for groups. Avail weekly/weekends. **www.hamptonschateau.com** 212-787-6750

South Beach, Miami—1-BR apt avail by week/month. Close to action yet quiet & tropically serene. Incls maid, bikes, kayak, parking. For info, call: 305-534-6408

HAMPTONS

Southampton/Bridgehampton
3 houses available, 5-8 BRs, waterfront/woods. Pool/tennis/b-ball/gym/hot tub. Bike to beach/towns. Mins train/Jitney. Owner - Michael: 212-861-4046

Catskills - Hunter Mountain Ski Chalet
Large, beautifully appointed log cabin. Sauna, pool tbl, 3 fplcs, CTV, 4 BRs+loft. On 10 scenic acres. 2 minutes from skiing. Ethan: 212-799-0073

BED & BREAKFAST
New York

As You Like It—Affordable and attractive apts and guest rooms. 212-695-3404

Manhattan Hotel Alternative—Private Brownstone Apts. Affordable. 212-206-9237

Metro Dwellings—Prime Locales... Affordable. 212-712-9167/Fax: 212-712-9168

Comfy/Cozy B&B—Furn studios, 1-BRs, 2-BRs, lofts. Short/long term. 212-965-1102

ACCESS NY—Prime B&Bs/furn apts, short/long-term, affordable/luxurious. 212-807-9334 AccessApts@aol.com

---

To advertise in *New York Magazine's* Travel section, call Tim: 212.545.3673 or fax: 212.779.2449

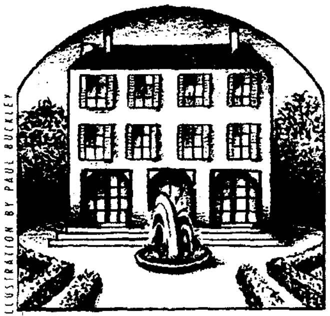


ILLUSTRATION BY PAUL BUCKLEY

TO ADVERTISE IN THE
ISLAND TRAVEL
issue
Call Tim: 212.545.3673

Sports Guide

PERSONAL TRAINER

For Women Who Want Results
Certified Trainer - As Seen In Allure.
Call The Bodysmith Co. **212-249-1824**

Train w/the Pros Male/female, 1-on-1. Nat'l comp. body builders, fitness/ballet experts. Home/office/spa. **917-424-2525**

Enjoy—Certified Personalized Exercise & Diet Instruction At Home. **212-604-9850**

Ultimate Training Center—$60/Session. Pvt Gym. Midtown. Certified. **212-207-8154**

Changing Bodies: Fat Loss/Muscle Gain Men & Women. Proven Record. Dramatic Results. Free Workout. **586-1445**

Personal Training—Massage Therapist. 13 Yrs Exp. Amazing Results. **212-721-7394**

PHYSICAL FITNESS

FEEL LIKE A MILLION $$$
Learn how to "Walk" your way to fitness with our book. $12.95 to: **3-D Marketing, Box 3312, Quincy, Ill 62305-3312**

ROLLERBLADES

•NY SkateOut•—Fall '98 rollerblading fundamentals - adv. & tours. **212-486-1919**

To advertise in *New York Magazine's*
Sports Guide,
call Mark: **212.545.3661**
or fax: **212.779.2449**

Health and Fitness

COSMETIC SURGERY

Say NO To Park Ave. Prices!
Ultrasonic Body Liposuction, Laser Skin Resurfacing
Rhinoplasty, Blepharoplasty, Breast Enhancement
ABPS Certified Surgeon
Call For Free Consultation...212•545•1266
KIPS BAY PLASTIC
SURGERY & SKIN CARE

Volunteers Wanted: Plastic Surgery Study Laser Peels, Face Lifts & Liposuction Treatments. **212-737-8666**

A NEW BODY THRU LIPOSCULPTURE
Lose 5-20 lbs of fat, up to 3 sizes, thru new tumescent technique. Financing avail.
212-246-2960 / www.DRSHIFFMAN.com

COUNSELING

FOR FEMALE EXECUTIVES
Licensed Therapist With Specialty In Stress Management Will Come To Your Office And Personalize Effective Methods To Reduce Stress In The Work Place.
Gail Spindell, CSW 212-673-1010

DENTAL

Laser Whitening By Pearlinbrite™—1 Visit! **www.DrLinhart.com / 212-682-5180**

Laser Teeth Whitening - 212-262-0950—Free Consultation - Cosmetic And Anxiety

ELECTROLYSIS

•Advanced Light Hair Removal•
Newest Technology! **Upper West 724-5000**
Chelsea 645-9212 / Great Neck 516-773-MAXX

HEALTH & BEAUTY

LASER COSMETIC SURGERY
LASER HAIR REMOVAL & BOTOX
D. Litwicki, MD, PC
572 Park Av. / 102 W. 75th St. **873-2334**

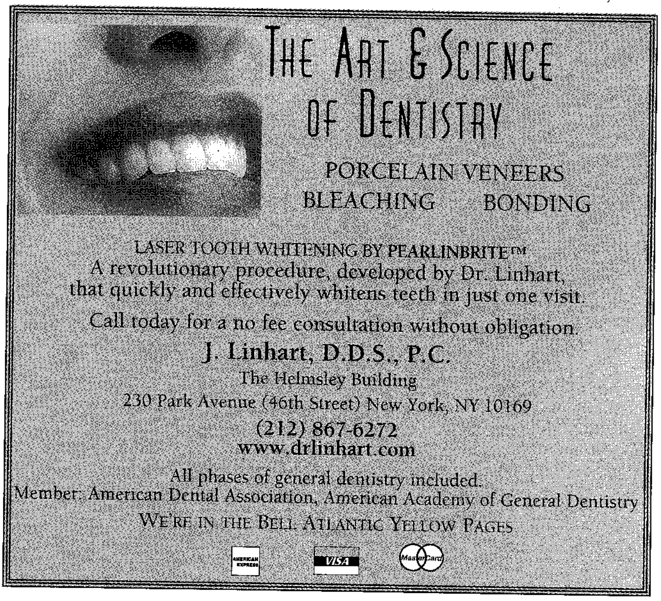
DIVA HAIR WEAVER
www.nywebsites.com/divahair **718-468-5658**

ILLIRIA SPA
Relax And Restore Your Sense Of Mind/Body. Sauna/Steam Room, Swedish, Body Shampoo, Facial. 940 3rd Ave. **588-8895**

LASER HAIR REMOVAL
Proven Method, Fast Results. **212-744-2274**
www.skinovations.com

Lily Therapy—Shiatsu Massage. 59-22 Kissena Blvd, Flushing 11355 **718-661-4416**

DENTAL



THE ART & SCIENCE
OF DENTISTRY

PORCELAIN VENEERS
BLEACHING BONDING

LASER TOOTH WHITENING BY **PEARLINBRITE™**
A revolutionary procedure, developed by Dr. Linhart, that quickly and effectively whitens teeth in just one visit.

Call today for a no fee consultation without obligation.

J. Linhart, D.D.S., P.C.
The Helmsley Building
230 Park Avenue (46th Street) New York, NY 10169
(212) 867-6272
www.drlinhart.com

All phases of general dentistry included.
Member: American Dental Association, American Academy of General Dentistry
WE'RE IN THE BELL ATLANTIC YELLOW PAGES

COSMETIC SURGERY

PLASTIC SURGERY

New Breast Augmentation Without Scars & Postoperative Pain As seen on NBC News & To your Health

At the Center we can also help you with all the aspects of cosmetic surgery, including ultrasonic liposuction as seen on New York One News, 20/20 and Prime Time Live.

THE ROYAL TOUCH COSMETIC SURGERY

Manhattan 212-585-2133
159 East 74th Street
Suite 1M NY, NY 10021

Based on review of the patients involved, greater than 95% reported no pain at all or compared the discomfort to that of a lactating breast.

HEALTH & BEAUTY

TORN EARLOBE?
FREE EAR PIERCING WITH THE REPAIR OF TORN EARLOBE
212.744.LOBE • 212.744.5623
Insurance Accepted
Where Applicable

ALLANA DAY SPA - Oxygen Therapy... Facials, Micro-Dermabrasion (Painless Skin Resurfacing), Electrolysis, Massage, Reflexology, Manicure/Pedicure. **980-0216**

LASER HAIR REMOVAL
GUARANTEED by ALLANA DAY SPA
160 East 56th St. **212-980-0216**

HOLISTIC HEALTH

One-On-One Yoga Instruction - $30/Hr
Acupuncture & Herbal Medicine
Tone Yoga Studio / 212-352-4216

Ki-Touch—E 45. Swedish, Refl, Facials, Steamroom, Colonics. Priv. **212-682-1166**

HYPNOSIS

Smoking/Weight/Stress/Habits
Nancy Donenfeld, MA. Cert. Since 1972. Office/phone app'ts. 200 E 61. **212-758-7575**

MASSAGE/THERAPEUTIC

PAMPERING SESSIONS
In Private Home. Bath, Massage, Colon Therapy. Open Saturdays. **212-868-7760**

Cleansing Massage Specialist—Noon-10pm. Emma. By app't. **212-726-0138**

THE MADISON CLUB
For men & women. Step back into an era of elegant gentility, a place of relaxation offering Swedish, Shiatsu or wet massage. Steam, sauna, lounge & cigars. Our staff of pampering massage therapists is eager to please you, in our unique surroundings.
Mon-Fri 11am-11pm • Sat.11am-9pm • Sun. 11am-6pm.
20 E 38th St NYC 10016 • Tel 212 973-0072

SensEssentials!....Midtown Haven—Swedish, Shiatsu, Sports, Refl **212-599-2136**

Classical Thai Healing Massage—Exuberant Energy. W. 56. Ms. Tylor: **974-9633**

Continued on next page.

Continued from previous page.

MASSAGE/THERAPEUTIC

NOEVIR
—Steam, Dry Sauna, Shiatsu,
Swedish Massage. **212-594-1602**

Licensed Therapeutic Massage—Douglaston, Queens. **718-225-1123**

Licensed Massage—Nassau/Suffolk/NYC. Will Travel. By App't. **516-679-1651**

Exquisite Touch—Perfect Healing. Julia. Day/Eve, Monday-Friday. **212-501-4290**

Green Japanese Spa Swedish,
Shiatsu. Bodyscrub, Massage, Facial, $80.
Men Call: **268-7575** / For Ladies: **947-5959**

#1 Magic Hands—Complete Massage. *7 days. 9am-1am. In/out. NY.* **718-639-6139**

NU LOOK - JAPANESE SPA
Shiatsu - Swedish. Sauna & Steam Room.
M/F & Couples. Residential Service Avail.
11 E. 36th. **212-447-6666 / 800-834-7286**

Creative Nurses—*Cleansings, Massages,* Baths. Sensitive. 11am-11pm. **212-749-6442**

KOBE 56
Shiatsu & Swedish, Sauna & Steam
Room. M/F, Couples. Resid Avail.
23 West 56th St. **212-333-2588 / 586-0555**

Oriental Bodywork—For Health And Stress Relief. 38th & 5th. **212-997-7489**

WEIGHT CONTROL

15-20 Stubborn Lbs?—5-Wk Program. Biochemical Medical Care. **212-570-5058**

Medical Diet - $40/Week—No Start-Up Fee. Medicine Included. **800-MD5-DIET**

MERIDIA® IS HERE!
FDA-approved. No side effects. Lowest
NYC $. Rapid results. Bd-cert female MD.
No-fee consult. 116 CPS. **888-PERMALOSS**

The New Medication Everyone Is Talking About! Losing Weight Has Never Been Easier. Physician-Supervised. **212-737-4644**

Medical Weight Loss—*Using Medications. Full/Modified Optifast.* **212-288-5468**

MEDICAL

HIV/STD/GENITAL WARTS
Viagra For Sexual Dysfunction.
HIV Results in 15 Mins. Confidential.
Central Park Medical Assoc. 246-0800

TIRED OF SNORING?
Safe, new office procedure alleviates
snoring quickly and comfortably.
Performed by experienced and caring
ENT specialists. Call: **212-605-3790**

Manhattan Otolaryngology
Head and Neck Surgery
Care of the Professional Voice
Problems Of Hearing Loss,
Hoarseness - Voice Disorders,
Snoring and Sinus Treatments.
Pediatric and Adult Patients.
Geriatric Ear, Nose and Throat.
Nasal Cosmetic Surgery.
BOARD CERTIFIED SPECIALISTS
FOR APPOINTMENT **212.605.3789**

LICENSED THERAPY

Surrogate Therapy—Intelligence, compassion, discretion. 11 years exp. **212-316-4768**

SEXUAL SUCCESS
SEEN ON 20/20 & CNBC
Viagra™ & Individualized Therapy
—NYC **ONLY CERTIFIED*** Sex Therapist
Supv'd **SURROGATE PROGRAM.**
Cure Impotence/PE/Shyness/
Desire & Orgasm Problems. MD Approved
Proven Success 212-971-6060
****Amer. Ass'n of Sex Educators, Counselors & Therapists.***

DR.'s SEX THERAPY
A Reputation For THE BEST
MD-Supv **SURROGATE PROGRAM**
PhD & Board-Cert Clinical Sexologists
Private • Results • All Dysfunctions
212-721-7650

Impotence / Lack of Desire
Premature Reaction/ Sexual Shyness
Medically Approved *Surrogate* Programs
Viagra & Alternative Treatments when
Viagra Doesn't Work!
Medical Evaluation Provided
The Center For Life Enhancement Svs, Inc.
NY's Fully Professional Setting for Sexual Healing
Free Consultation* (212) 679-6717 *Privacy Assured
Insurance Where Accepted

To advertise in *New York Magazine's* Health and Fitness, call Mark: **212.545.3661**

Interiors and Exteriors

BATHROOMS

Wizard Custom Bathrooms & Kitchens
Marble, Tile, Whirlpools, Kohler, AM
Stand. Custom Formica, Lacquer, Cabinets.
Lic. Ins. Free Est. Refs. **212-677-5555**

CLOSETS

SPACEMASTER CLOSET—Closet And Storage Solutions, Plus Custom Doors. Free Estimates. Insured. Refs. **212-382-1533**

CITY CLOSET CO.—Free estimates... All types of shelving. Space professionals. Affordable pricing. **212-945-4010**

RELOCATION SERVICES

Interiors Organized Top To Bottom
Perfect Moving Help.
Call **Simple Space: 212-233-0156**

DECORATIVE PAINTING

Creative Painting—Sponging, ragging, *marbleizing. Excellent refs.* **212-874-0297**

Artful Decor Original color glazes,
faux finishes, murals, trompe l'oeil.
914-698-3353 / 212-285-2147

DESIGN/BUILD

Commercial & Residential Const. Corp.
Specializing in fine custom interiors for
over 25 yrs, with an emphasis on detail.
Fully insured. **718-476-0420**

INTERIOR DESIGNERS & ARCHITECTS

USE-WHAT-YOU-HAVE INTERIORS
Expert redecoration w/o new investment.
Featured in NY Times, NY Mag, ABC, CBS.
Low Flat Rate - Only $295/Room.
Free Brochure • 212-288-8888 • Tri-State
www.redecorate.com

Former Bloomingdale's Designer—Will beautifully transform your space. Creative. To Budget. **Sasha Designs: 212-243-1738**

INTERIOR DESIGNERS & ARCHITECTS

NO BIG DEAL—Take the terror out of
decorating. Talented pro can help you.
Lowest rates. **No job too small.** Ref's.
Special access to **all** wholesale showrooms.
Tri-State Area
Call Steve Lyons: 212-338-0888

IDEAS COUNT MORE THAN MONEY
Exp. designer works magic, to budget.
Let me amaze you. **Call: 212-288-1863**

Rent-A-Decorator®—Budget-oriented pro designs "your" space at "your" pace. $75 hourly. Featured in NY Times & Glamour. Call for reprints: **212-826-1069**

C.S. INTERIORS—Exp'd, affordable decorators. Flat fees. Our discount is your discount. Home/office. Complete renovations. References available. **212-734-2689**

GREAT GIFTS!
SPECIAL SECTION
This special classified display section
effectively showcases your great gift
suggestions to our highly responsive readers.
To advertise in this section, please call
212-779-7500

ISSUE DATE: 11/30 ON SALE: 11/23
DEADLINE: 11/9

Xmas Decorating Professional—Lobbies, Offices, Homes... **718-441-3120**

KITCHENS

WOOD-O-RAMA, INC.—From kitchen cabinetry to remodeling/restoring (700 types of moldings to choose from), we have it all! **238 W. 108th St. 212-749-6438**

KITCHEN CONSULTANT

Chef Jonathan Forgash Personal shopper.
Cutlery, appliances, accessories, pots, pans.
Culinary lessons in your home.
718-956-0725

LIGHTING

Track By Jack *212-714-3886*
Track-lighting specialists. Installation. *Sales. Wholesale bulbs. Update old cans* w/small, efficient, low-voltage halogens.

PAINTING & WALLPAPERING

Larkin Painting—Quality interior work. Reliable. Refs. Ins. Best prep. **718-205-7732**

RCC Painting—Custom painting, plastering, wallpapering. Residential/commercial. Free estimates. Ins. **212-980-4469**

Wallpapering—Fabric, silk, etc...
Fine painting. 20 yrs experience. Free est.
Call Alex Uchitel: **718-934-2350**

Sagebrush Painting Co. 212-627-4212—Painting/Plastering, Faux Finishes... Ins.

RENOVATION

M. DOLLARD RENOVATIONS
No Problems - Only Solutions.
Will Assist With Design.
Pre-War Specialist. Small Jobs Welcome.
Insured. Free Estimate. **212-951-3198**

RESTORATION

Furniture & Picture Framing—
26 years experience. Gold leaf.
Pickup and delivery. **718-565-5717**

WINDOW TREATMENT

LOWEST PRICES—Silhouette, Duette, Verticals, Mini-Blinds, Draperies and all soft treatments. **KINGSBORO: 212-243-0722**

Levolor/Duettes/Silhouettes/Wood
"Best Buy!" - Joan Hamburg
212-228-8600..................................718-748-8600

ELITE WINDOW TREATMENTS
Verticals, Minis, Silhouettes, Duette and Draperies. **Lowest Prices: 212-807-8674**

HOME/BUSINESS IMPROVEMENT

Quality Renovation/Const Mgmt—35 yrs. Lic/ins. Free est. **TRC Inc. 212-679-4825**

Creative Woodworking & Construction
Kitchens, Wall Units, Built-Ins, Renovations. Reliable, Insured. **212-780-3204**

Marketplace

APPLIANCES

EURO-AMERICAN APPLIANCES
Viking, Sub-Zero, Asko, Bosch...
Call Dial-A-Brand w/Make & Model.
Est. 1967. 800-237-3220 / 516-378-9694

800-221-BUYS 212-513-1513 Major Appliances, TVs & Air Cond. At Low, Low Prices. **Home Sales Enterprises**

PRICEWATCHERS factory-auth TV, vcr, AC, major appl, built-ins, ref, washer, dryer. Ship tri-state. Call w/make/model #. Lowest prices: 800 336-6694 / 718 470-1620

ALL MAJOR APPLIANCES
Guar lowest prices. Imm del. Auth dealer.
718-338-3500 / 774-0198 Expert advice.

Major Appliances & Electronics
Wholesale Prices With Expert Advice.
Call: 718-485-9390 Fax: 718-485-9675

ASTROLOGY

Ann Fisher - TV/Radio Psychic—20 Yrs Exp. Accurate. Credit Cards. 518-465-0903

Renaissance Astrologer/Psychic, CSW
Savior Your Inner Spirit.
CC's. 212-662-0801 / 888-707-0078 (toll-free)

The Love Psychic—Readings That Change Your Life. Visa/MC. 212-874-7692

Leslie: 32 Years Exp., Love Expert!—Accurate+. I Can Help. 800-541-6999

Psychic Readings by Michael Lafferty—CC's. www.psychicread.com 215-482-6517

Creative Solutions By Powerful Psychics Vi/MC. 18+. $3.48/min: 800-403-4553 or $3.98/min: 1-900-622-8783 AAPN, B.H. CA

Clairvoyant/Psychic—100% accurate: relationships/finances/'98 forecast. 800-720-5592

The New York Office

ACCOUNTING SERVICES

Bookkeeping For The Busy Professional Organize your records and receipts; file timely tax returns; avoid interest charges; balance checkbook. Call: 212-799-5907

ANSWERING SERVICES

$8 Live/Voice Mail/Pagers/Mail—800/900 #'s. All US Cities. 212-868-1121

To advertise in *New York Magazine's* **The New York Office**, call Kristen: 212.545.3683

European Psychic—90% Accurate. TV/Radio. CC's. 215-934-5908 18+.

AUDIO/VIDEO

Online Adult Video Catalog—www.VideoCatalog.com.

AUTO SALES

Seized Cars From $175.—Porsches, Cadillacs, Chevys, BMWs, Corvettes, Jeeps, 4WDs. Your Area. 800-218-9000 ext A-4235

BOOKS

Why Charles Schumer—Is Bad For U.S. And Israel! track 76 @netscape.net

"SEXUAL ECSTASY"
OVER 200 WAYS TO HAVE GREAT SEX!
This Book Tells All.
Send $35 To Venus Publishing.
P.O. Box 1739, Huntington, NY 11743
www.sexual-ecstasy.com
1-800-380-3019

CAREER SERVICE

FREE CASH GRANTS!
College. Scholarships. Business.
Medical Bills. Never Repay.
Toll Free: 800-218-9000 ext. G4235

CLEANING SERVICE

McMaid Service
ESTABLISHED 1971
- Post-Construction
- Corporate Apartment
- Common Areas
- Move In/Move Out
- Just Plain Housecleaning
- Fully Insured/Bonded

Think McMaid
www.mcmaid.com
(212) 371 - 5555

Busy? No Problem! Let **Leisure Cleaning** Help! Big Jobs. Wkly. Move In/Out. Corp Accts. Insured. Call: 212-628-6130 & Relax.

CLEANING SERVICE

NY's Little Elves - 212-673-5507—Bonded/Insured. Credit Cards.

HELP WANTED

$1000's POSSIBLE TYPING
At-home. Toll-free: 800-218-9000
ext. R-4235 for listings

PERSONAL CHEF

Let Me Prepare Fabulous Meals For You
In your own home. Flex hours. CIA grad.
References avail. Call: 212-995-0033
Perfect For The Holidays!

LIMOUSINE SERVICE

Stretch—$50/hr. Special: $159/4 hrs. Avail 24 hrs/7 days. All credit cards. 800-253-4546

MUSICAL INSTRUCTION

Flute Instruction—Yale Master's Degree. NY Board Of Ed. Lic'd. **Sean: 929-6265**

Opera Fans—Visit Us At: **operabox.com** For An Exciting New Product!

PETS

Cat Care—Cat-sitting in your home. Bonded. West: 947-6190; East: 838-2996

TRUCKERS

AFFORDABLE MOVING
No Job Too Small. Call Angela: 529-6000

UFOS

REAL MEN IN BLACK—Ex-FBI, Now Informant. What The Gov't **DON'T** Want You To Know. The Shocking Truth. **You've Been Warned! 212-540-2330 $9.95/min**

CLASSIFIED ADVERTISING RATES

There are approximately 36 characters per line (count each letter, space or punctuation mark as one character). Minimum ad size is two lines. Special placement is $50. Deadline is Tuesday at 5PM for issue on sale the following Monday. Advertiser must include street address and daytime phone numbers. Call us at 212-779-7500 or fax to 212-779-2449.

TOWN & COUNTRY ads are $44.80 per line (flat rate).
TRAVEL ads are $44.80 per line for 1X.
SERVICES & SALES ads are $63.00 per line for 1X.
ENTERTAINING ads are $62.30 per line for 1X.
ASSORTMENTS ads are $58.00 per line (flat rate).

STRICTLY PERSONALS ads are $37.00 per line (flat rate).
HEALTH & FITNESS ads are $63.00 per line for 1X.
INTERIORS & EXTERIORS ads are $62.60 per line for 1X.
NEW YORK KIDS ads are $44.80 per line for 1X.
INNS & LODGES ads are $50.75 per line for 1X.

Frequency and Display Rates Available

INSERTION ORDER

Name ______________________________

Street Address ______________________________

City ____________________ State ______________ Zip __________

Day Phone (for our records only) ______________________________

Payment: Check ________ M.O. ________ MasterCard __________ Visa __________ AmEx ________

Card Number ______________________________ Exp. Date __________

Signature ______________________________

AD COPY :

Role Play

Kim—Live/Real/Intense/Exotic/Caring. Unforgettable/Let's Talk. 212-245-4641 24hr

CENTERFOLD
"We'll Give You The Feeling You Want."
Steps Away From Leading Hotels.
Discreet Billing. CC's.
212-888-9689

Fantasies, Fetishes, Etc.—By Appointment Only. 212-689-1876

Black Canadian—Smart, Sassy, Sensual. Private. E. 30s. Call Anne: 212-532-6084

EBONY IS BEAUTIFUL
Exotic Role-Play. CCs okay. 212-268-9484

Fantasy Men
New York's Premier Male Models
(212) 388-1500
Safe and discreet. All major credit cards.

PASSIONATE PRIVATE NURSE
Personalized & Intimate. 212-354-4391

SULTRY LATIN BEAUTY
Fetish Role-Play. CC's. 212-244-0190

Corporate Affairs—9th Ave./W. 36th St. Expensive. CC's. Hotel/Res. 212-228-0098

Pro Body Builder—Hard, Muscular Beauty - Wrestles/Poses/Role-Play. 212-316-2503

Mimi—Leave your world behind. Come relax. Bodyworks. 212-719-3834

Phone Play—All fetishes. No taboos. CC's. 212-262-7150

Candy - Sutton Place For Upscale Gentlemen. Elegant, Beautiful & Private. 212-980-8118

Honey - Sutton Place—For Magic Moments. Luxurious, Private. 212-838-2653

Matinee - Mature Lady—Relaxing And Personable Atmosphere. 718-728-8933

JUNKO
Private Modeling Service.
For Discreet Gentlemen!
Appointment Only. A/C COOL!
212-687-4445
212-687-3353

Danielle...Shannon—Mature, Accommodating. Gramercy Pk/Uptown. 212-448-0684

Apache Princess—Exciting. For Special Execs Only. By App't. 212-459-1930

Exotic Venezuelan—Sensual relaxation. Elegant/discreet. Rita. E. 80s. 212-517-6623

Gia—Model/Actress. Pvt/Luxurious. For Upscale Men. Midtown East. 212-758-8817

Destiny... Me: Centerfold Model—You: Elated. Bodyrub. Upscale. 212-717-6046

Upper East Side—Elegant Bodyrub And Relaxation. Call Vanessa: 212-302-2935

Adalis—An Uninhibited Ebony Playmate. By Appointment Only. 212-472-0868

Frederick's Of NY—Top Lingerie Model. Bodyrub. Upscale. 212-717-6607

Enchantment—Bewitching and beguiling. Upscale/expensive. Hotel/res. 212-695-9257

Stunning Nordic Goddess—Strictly Role-Play & Fetishes. CC's. 212-246-6325

Francesca—E 70s. Private/Clean. 11am-10pm. In/out. 917-754-0089 / 917-967-6584

Lingerie Model—Exotic Beauty. Veronica. Sensual. 917-721-1121

Hope—Elegant Shemale. Beginners Welcome. 212-829-0379

Europa Role-Play—Beautiful Russian Relaxation. Models. 212-744-8833

International Club
Upscale, Elegant & Sophisticated Ladies To Pamper You In A 5th Avenue Luxurious Penthouse Loft. Specializing In Private Parties
212-532-5492

Lingerie Model—For Discreet & Sensual Role-Play. By App't: 917-781-2369

Pure Platinum
For The Upscale Gentleman Who Deserves & Demands Only The Best. NY's Premiere Models
Residential / Hotel
www.platinum-girls.com
212-239-1313

Adam & Rob For Men—Exclusive, Private And Safe. 212-988-2991

Exquisite Mistress—Sensual, Erudite, Upscale, Discreet/Private. 516-646-4560

Jennifer Hunter—Incomparable Role-Play Via Phone. 215-627-JENN (5366)

Kimber
For The Personal Touch.
Florida Model.
Have Car Will Travel Anywhere.
Hotel/Residence
718-252-3858

Step Off The Stress Mill—Complete Role-Play By Nina. 212-868-0268

Discreet Conversation—From Lisa And Nick: 800-770-9002 Call Now. Very Private.

www.NYC-GIRLS.com
21 & New To Visit You.
Check Out Our new Faces
(See Our Website For More Info.)
212-679-1991

Eve—Built To Perfection. Caring And Gentle Hands. Outcall Only. 212-717-6348

Elegant, Mature Relaxation—Private. Call For Appointment: 212-697-5932

Purrr...fect Touch!—East 40s. 7 Days. By Appointment. 212-682-2475

Copacabana—Relax Your Body And Your Mind. 718-779-9582

Treat Yourself To Total Relaxation—That You'll Never Forget. 718-886-2358

RENDEZVOUS
New York City's Most Private Club.
7 Days. By Appointment Only.
212-750-2424
Credit Cards Welcome

Black Empress—Fetish Expert. www.mistresscleopatra.com 212-835-0720

EBONY HEATHER
Rubenesque Is Beautiful. 800-879-7525

MISTRESS PORSCHE LYNN
INTERNATIONAL FETISH FILM STAR
Role-Play & Martial Arts Expert
Available For Private Sessions
October 25th - October 31st
For Appointment, Call: 212-229-2149

Mature, Exquisite Relaxation—Very private, for gentlemen. App't: 212-759-2024

VIP MODELS
Hotel/Residential. 24 Hours/7 Days.
Major CC's. 212-967-8383

MARKETPLACE

ACCOUNTING • ACTING INSTRUCTION • ADOPTION SERVICES • APPLIANCES • ART • ASTROLOGY • AUCTIONS • AUDIO/VIDEO • COMPUTER INSTRUCTION • CREDIT CONSULTATION • DANCE INSTRUCTION • DIVORCE • EDUCATION • EMPLOYMENT OPPORTUNITIES • FINANCIAL SERVICES • FOR SALE • JEWELRY • LANGUAGES • LEGAL SERVICES • LOST & FOUND • MARKETING • RELATIONSHIPS • MASSAGE • INSTRUMENTS • OFFICE • RESUME SERVICE • SEMINARS • SPEECH IMPROVEMENTS • SITUATIONS WANTED • TAX SERVICES • TRUCKERS • WANTED • WORD PROCESSING • AND MORE!

If you're interested in displaying your services, sales or products to over 1.5 million readers in new york classifieds, please call mark bristow at 212-545-3661 or fax 212-779-2449.

Creole Nurse—Sensual To Fetish Exam/Cleansing. Call: 212-358-5740

Christy—Upscale, Upscale, Upscale! Call: 212-986-5356

Lauren And Stephanie—For Magic Moments. East 50s. 212-813-0750

Ivana—Beauty, Class - Only Upscale. Exclusive, Selective Only. 212-980-0572

RUSSIAN MYSTIQUE
Exotic, Elegant Slavic Women,
For The Upscale Gentleman.
Hotel/Resid.
718-266-5284

It Is Time To Share Your Secret—Fetish Exploration. Pvt. 212-629-2066

Suzanne's Executive Stress Relief—38th & 3rd. Expensive & worth it. 212-867-8848

Rage - Exotic Muscle Woman—Sensual Wrestling/Equipped Scenes. 212-358-5740

5th Avenue—Superior Staff. Superb Service. 212-965-9614

ASIAN DREAM CONNECTIONS
Int'l Asian - for upscale gentlemen.
Enjoy the best relaxation in a Midtown Penthouse...Discreet & Private.
212-983-8239

Tender Moments—No More Disappointments. All Credit Cards. 212-374-1927

Victoria—New Beauty In Town. Private And Discreet. 212-754-1134

Imperial Club—VIP Recreation And Relaxation. Call: 212-274-9175

Mistress—To Make Yourself Available... Call 212-330-8037.

The Exotic Princess
www.exoticprincess.com
call: 516.383.4326

Vietnamese/French—Sensual Role-Play. Manhattan Outcalls. Celine: 917-775-4905

Super Models Studio—Exotic Ladies. Hotel/Res. 718-225-6499

Cindy & Roommates—Sensual Role-Play For You! 212-481-5240 / 5241

Jillian Bradley & Associates
A Wall Street Edition.
The Experience Continues.
212-425-0540

"For The Best In New York"—Fetish Role-Play, Cross-Dress. Call: 212-586-3882

ELITE ENCOUNTERS
Luxurious privacy. 212-448-0524
www.parisintown.com

Continued on next page.

Continued from previous page.

Fetish & Role-Play Only—Call Ginger, Kim & Nikki. 212-213-0232

Shemale—You Will Leave With A Smile. Call Amy: 212-849-2798

Kelly—East 50s. Discreet. Relax Your Body And Mind. 212-319-5451

EXECUTIVE STRESS RELIEF
Diversified Role-Play.
Private, Upscale & Discreet.
Resid./Hotel. 212-714-1537

Russian Dream—Relax, Enjoy. In-Call. Brooklyn. 718-339-6195 / 917-331-9987

Sakura—Sophisticated, Elegant, Exotic. Lic. NY. 718-729-6161

HIGH SOCIETY
Outcall Only.
For The Upscale Gentleman
Who Deserves The
Very Best!
212.727.2000

Sheri—Beautiful California Role-Play. All CCs. 212-684-8621

To Intrigue...To Indulge...To Inspire—Call Nicolette - By App't: 212-679-5330

We Attract New Clients
By Serving Present Clients
Exceptionally Well. 212-681-2823

Exploration—Sensual And Satisfying. Hotel/Residence. CC's. 800-589-9860

'96 Playboy Model—Upscale, Residential. 212-683-2199 / 917-413-1873

Madam Ruby's
(212) 873-8158
http://www.redlightnet.com/ruby
Discreet

TEMPTING
The Brightest Star In NYC 212-252-0857

Mayflower Russian Role-Play—Upscale, Luxurious, Elegant. 718-605-1966

Oriental Role-Play—Sensual Relaxation. Outcalls. Call: 917-679-0320

First Class - Beautiful—Ebony. Your Residence. By Appointment. 212-726-2187

Shemale—Swedish Model/Video Film Star For Desires. Barbi. 212-759-6765

Transsexual Film Star—China Kitty. Serious replies only. 212-765-9860

SENSUOUS MISTRESSES
Pvt, Discreet Role-Play. 212-239-0246

Australian Beauty—Sophisticated, Warm. Expensive... Soho. 212-946-1631

NEW YORK DOLLS
Experience The Difference. 212-352-1515
www.ny-dolls.com

Absolute Discretion—Absolute Perfection. **www.epiphany-nyc.com**

Natalie—Sensual Role-Play And Wrestling. Midtown. 212-286-0714

Empress Asia—Body Builder, Wrestling, Boxing, Muscle Role-Play. 212-754-ASIA

Club 1
Elegant International Models.
Upscale Relaxation.
In/Out Calls. 24 Hours.
212.439.1587

www.nycuteboys.com	800-284-GUYS
www.nysexygirls.com	800-365-GALS
www.nyshemale.com	800-304-TSTV

Exclusive Role-Play
Many Exciting Rooms...
Play Out All Your Dreams! 212-696-4965

Sensual Shemale—For Pvt Encounters. Beginners Welcome. Kelly: 212-535-0642

Wasabi - LI City—Near 59th St. Bridge. Shiatsu and Swedish. 718-391-0557

TOKYO
"NY's BEST!"
VERY SAFE & CLEAN.
24 Hrs 7 Days
Hotel/Residential
212-290-2312
212-290-2626

Miss Vera's Finishing School For Boys—Who Want To Be Girls. 212-242-6449

Angelic Songstress—An Exclusive, Heavenly Performance. 212-414-4522

Enter The Labyrinth—Fetish Experts. By Appointment. 212-682-2328

Gina & Friends—Mature, private, discreet role-play & fetishes. 212-371-3106

ROYAL SANDS
"WE DELIVER DREAMS"
FINEST EUROPEAN LADIES FOR DISCRIMINATING GENTLEMEN
212 924-1133
718 449-9888

Massage

Out Of Bodyworks 212-545-0615
Leave Your Body...Here! E. 30s.

HIDDEN TREASURE
Upper East Side. Mid 70s. 212-327-0244

An Elegant Escape—West 13th St. Private. Convenient to Wall St. 212-243-1118

Wonderful—Private. East 48th Street. Midtown. 7 Days. 212-593-0046

Central Park South - Austrian Lady—Private, Sensual And Caring. 212-246-4759

Yanna—Eloquent Massage. Upper East Side & 5th. 212-308-4658

Exceptional Massage—By Marie/Claudine. Clean/Pvt. E 50s. 212-888-3497

Trisha—Sensual, Exotic, Private. Upper East Side. 7 Days. 212-996-8499

SWEET TREAT
Midtown East. Pvt. 7 Days. 212-213-4480

Extraordinary Touch—Unforgettable! East 20s... 212-685-5614

Cloud Nine—A Heavenly Experience. Excellence & Beauty. E. 70s. 212-802-9600

Body Double—Double relaxation thru exotic bodyrub. E 50s. 212-421-5184

Vanessa's Secret—Adventures In Exotic Bodyrub. East 50s. 212-421-5184

PURE BLISS
Private. Credit Cards.
212-213-2977

Oriental Exotics—Bodyrubs On The East Side. Call Mona: 212-944-6083

RUSSIAN MASSAGE & COLONIC
Therapy Dispos. W. 94th: 212-222-4868
E. 51st: 751-2319 Friendly - Natasha/Joe

Pears—Eclectic Excellence, Featuring Synchronized Massage. 212-505-5151

DELIGHTFUL TOUCH
Sensual And Satisfying. 212-754-1470

5TH AVENUE & 56TH
The 8th Wonder... 212-946-1331

East 60s—Skillful European Masseuse. Clean, Private. 7 Days. 212-838-8388

JAPANESE SHIATSU
Call: 212-799-7087. Uptown.

EXCELLENT RELAXATION
New, Exciting, Elegant.
50s/5th. By Appointment: 212-977-7275

Heaven—East 60s. The Perfect Relaxation. Open 7 Days. 212-838-1948

SENSUAL & ELEGANT
"Very Exclusive"
Park Avenue & 60th
Hotel & Residential
Top international Models
212-753-3030

An Exotic & Refreshing Experience—At A Private Location. 212-737-5796

The Incredible Lightness Of Touch—W. Village/Wall St. access. 212-645-4995

Angelica—Exotic Scandinavian Bodyrubs. East Side. 212-302-2935

A Very Private Candlelight Massage—Broadway/W. 60s. By App't. 212-580-5653

Francesca—E 70s. Private/Clean. 11am-10pm. In/out. 917-754-0089 / 917-967-6584

Angel Touch Spa—Colonic Therapy. Sauna, Jacuzzi, Massage. 718-997-7772

Courtney & Friends—212-779-9226. E 30s. Quality, Private, Elegant. Open 7 Days.

Relax After Work—Exotic Bodyrub By Crystal. East Midtown. 212-944-6083

European Dreamin'...—With candlelight... Gramercy area. 212-253-2685

Enjoy—A Swedish Massage With A Touch Of Distinction. Pvt. By App't. 212-582-7042

Niki's Experience—Sensual Bodyrub In Elegant E. Village Penthouse. 212-375-0441

Miramar—Formerly 61st and Madison. Superb Bodyrub. By App't. 212-826-8814

Brooklyn's Best Bodyrub—Just 5 Mins From NYC. CC's. 718-783-8176 / 645-7239

ORIENTAL DELIGHT
Massage/relaxation. Resid. 212-686-2222

Body Care—Prof'l Swedish Massage. E. 30. 7 Days. Satisfac Guar. 212-545-9911

Unique Spa—If you don't try, you'll never know. Outcall avail. 718-352-0222

COSTA DEL SOL
Beauty & Relaxation. 212-593-1605

Simplistic Pleasure—Sensual bodyrubs. Manhattan outcall only. Gina: 917-588-3688

Mature, Sensual, Classy Lady—Elegant, Private, 7 Days. 212-262-4537

EuroLuxury Bodywork—Queens. 11am-8pm. By App't. 718-279-7937

Queen's Dolls Bodywork—Bellerose: 718-776-7807 and Forest Hills: 718-997-7726

EuroAsian—Sensual relaxation. Outcalls. Cell: 917-553-7882

Chinese Porcelain—Exquisite Grace. By Appointment Only. Call: 212-414-5252

Romantique—Sensuous Massage For Men And Women. Feminine Lady. 212-946-5662

Quality Massage—Done With Care And Style. 212-532-3122

Extreme Pampering—Baths/Candles/Music/Discretion. Midtown. 212-448-0954

East 55th St.—Professional Therapy. 7 Days. Private. Call: 212-319-1538

Luxurious Bodyrub—By Sensual Swede. Appointment Only. Call: 212-334-7910

Penn Sta., Nice Locale, Swedish—Till 2am. Studio/hotel/res. Paula: 212-268-2830

Sylvia—Discreet, Quality Service. Upscale For Upscale. Resid. 212-426-7087

Westchester/Rockland/Putnam—Touch, Dance, Scenes, Voyeurism. 800-957-3048

HAKONE 212-319-3589
Take A Short Trip To Asia. CC's/7 days

KASA 212-754-6130
Professional Masseuses From Japan.

FREE TO TRY
Excellent Bodyrub. 212-717-1600

201-840-1743—Best Asian tension relief. Near GWB. **www.massageplaces.com**

Adorable, Mysterious
Asian 212-406-2630 Studio/Residential

VICTORIA FROM MOSCOW
Private. East Village. 212-477-9682

Gabriella & Mariko—Sophisticated, Mature Ladies. Outcall. 212-249-7426

Nicole Is Back—East Side. Wonderful As Ever. All CCs. 212-684-8621

Bodywork For Men—Sensual & Safe, CC's. Tomas 212-689-9030/ Joe 212-255-6906

MIYAKO 212-684-3339
New hrs/staff. 7 days.

Pamela & Brooke—On summer break. Private and lux. All CCs. 212-684-8616

Mauro For Men—Brazilian. By App't Only. 212-228-4211

Continued on next page.

Continued from previous page.

GINZA 212-684-2121
Shiatsu & Swedish. 12 East 33rd St.

Curiosity—When only the best will do. Columbus Circle area. **212-581-6376**

A Great Rub—Shiatsu, Swedish. Asian Ladies. Relaxing. In/Outcall. **212-695-8881**

MATTHEW FOR MEN
A Class Act. Call Matt: **212-586-6172** 24 Hrs

Racquel—A Touch Of Class. Pamper Yourself & Relax With Me. **212-949-8164**

Massage—Swedish/Shiatsu. Body Scrub, Facial. Steam/Shower. **212-661-0777**

East 45th—Professional Massage. 7 Days. **212-949-9183**

Bodywork For Men By Frank—By Appointment Only. **212-371-6385**

East 64th Street—Excellent, Professional Swedish Massage. 7 Days. **212-838-8380**

FUJI 212-207-8959
Shiatsu/Swedish. Res/studio. **212-396-4470**

Exotic French Masseuse—For Upscale Gentlemen. Call: **917-945-5224**

Sensitive Man W/Healing Hands—Men only. Call Marc, 9am-9pm. **212-255-8854**

Massage & Spa—Shiatsu, Swedish & Steam Bath. **201-313-9215** Best in NJ.

49TH & MADISON
Affordable/relaxing. All CC's. **212-223-3166**

Shiatsu Studio—Best Swedish. Resid/Studio. **212-583-0140**

MAKI 212-751-5550
Shiatsu. Studio/Residential.

Kiku *Japanese* . . . East 50—Shiatsu. Studio/Residential. **212-223-2650**

ICHIBAN 201-969-1323
Shiatsu & Swedish. Edgewater, NJ

TOKYO MOON
Japanese Shiatsu. **212-421-0222**

TO ADVERTISE IN
ROLE PLAY
Call:
212.545.3661

Assortments

Field's Dating 212-391-2233—Rm 1600, 317 Madison Av, NYC 10017 (ent 42 St.)

Discerning Jewish Professionals—Fine Art of Matchmaking. Raizy **212-877-5167**

Introductions Club - PhD Interviewer Reform/Conserv./sec'lr Jewish prof'l men 25-60 & women 21-49. Do call: **877-0723**

LOA—Meet attractive **Asian/European/Latin** ladies & prof'l American men. **Party:** Fri. 10/30 **Piazza Bella,** 88 Mad. **986-8590**

A+ Rating! Int'l Singles Russian, Jewish and European ladies in NY. **212-736-6870**

Tired Of Wasting Time—Looking for Mr. or Ms. Right? Let **Meaningful Connections** find your perfect match. **212-877-5151**

Date Someone New This Weekend
Call to hear 1000's of voice personal ads for free!
212-987-7000
THE RELATIONSHIP LINE™
FREE CALL
Cust Serv 212-987-7001
www.relationship.net

Single Book Lovers—Gets unattached readers acquainted. Bx 117, Gradyville, PA 19039 **www.singlebooklovers.com 800-773-3437**

Singles, 28-45, Spirited Service
& Dinner - Friday, Nov 6th, 6:45pm. $25.
Sutton Place Synagogue, 225 E. 51st St.
Reserve: **212-593-3300**

Rendezvous Singles
Connection

Are you ready for a serious relationship?
Meet upscale Japanese & Chinese ladies through our reliable matchmaking service.
212-431-8705
International Department

Dinner-Dance Party 10/31 Sat 7:30pm Piazza Bella, 88 Mad. Av/29th St. ***ARA*** Meet edu & attractive **Asian, Russian & Latin** ladies. **www.vpm.com/~aralily 253-1971**

The Secret To A 2nd Date—Is a positive 1st impression. Curious how you're perceived? Go on a simulated date & find out. **First Impressions, Inc. 212-219-0923**

A & A—Prof'l American men for pretty, edu. Asian ladies. Party 11/21. **212-949-7581**

A Tasteful Evening—Delicious food, delicate wines, delightful friends, donating to a good cause! **The Catalog For Giving** benefit & auction, **Thur 10/29, 6:30-9:30** Chelsea Market, 75 9th Ave. (15th St). Tickets $25. Info/Tickets: **212-765-8212**

The American Girls Fashion Show
Join us for Victorian tea and a stylish showing of timeless fashions from the American Girls Collection. Raffle prizes at each show include 2 American Girl dolls!
Friday, November 20, 6pm
Sat/Sun, November 21/22, 11am & 5pm
Tickets: $20 per person.
Send check/money order to:
Epiphany School
Att: Fashion Show
234 East 22nd St., NY, NY 10010
Or call: **(212) 473-4128**

SOLUTION FOR SINGLES
• PHOTOS & VIDEOS •
A personalized intro service for busy NY/NJ prof'ls & execs. 9 yrs. **201-944-6171**

Judy The Dating Expert
Seen/Heard On TV/Radio
Call: **212-924-4440**
"New York's Most Ethical Matchmaker."

The Singles Network—Intros for prof'ls Westchester & CT. Est 1983. **914-946-1801**

SINGLE DADS! SINGLE MOMS!
Special day with kids (6 & up)
THEATRE & BRUNCH
Black Beauty
Nov 21 10:30am
Award-winning Theatreworks/USA
Promenade Theatre 76th/B'way
Call NOW! **212.627.7373**

JEWISH Singles Dance 732-761-0699 **Sat, 10/31,** 9pm, **Binghamton,** Edgewater NJ min from GWB **201-941-2300**

Classical Music Lovers Exchange™
For unattached music lovers. Nationwide. **1-800-233-CMLS** Box 1239, NY, NY 10116

MARION SMITH PROF'L SINGLES
Wed, Nov 4, 6pm, LE BAR BAT. $20 w/ Drink & Buffet. 311 W. 57 St. **212-944-2112**

Art Lovers Exchange—Links Single Lovers of the Arts! National. **800-342-5250**

Orangutan Benefit Speakers, Photos...
Nov. 7, 250 Hudson St., 1st fl., 3-8pm.
Suggested donation $40. Info: **212-713-0160**

LIFE EXISTS AFTER 40™
Annual HALLOWEEN Party
Sat 10/31 Red Blazer 32 W.37th 7:30pm. Comp drink, hors d's, band, masks, $25. Costumes optional. **RSVP LEAF: 779-0642**

GREAT GIFTS!
SPECIAL SECTION
This special classified display section effectively showcases your great gift suggestions to our highly responsive readers.
To advertise in this section, please call
212-779-7500
ISSUE DATE: 11/30 **ON SALE: 11/23**
DEADLINE: 11/9

In Good Company—Invites single men, 45+, to comp brunch, Sun 11/15. **252-1898**

Upscale Jewish Introductions by Shoshana
Est. 15 yrs. Personalized, confidential.
Photos avail. Fee quoted. **718-275-8000**

SINGLES SPORTS CRUISE
Join **CLUB GETAWAY** for a week in the Caribbean aboard the **Costa Romantica.**
Departs Jan 17th. **www.6getaway.com**
CLUB GETAWAY **1-800-6 GETAWAY**

Happy Ending—Meet pretty, educated Asian ladies. **www.nycparty.com 321-2738**

Int'l Match NY—Meet attractive Chinese, Japanese, Korean women. **212-787-6579**

Perfect Partners™
Voice personals for gays & lesbians seeking lasting relationships
— FREE CALL —
212-987-6400

STAN & JEFF INVITE YOU To Their 5th Annual, All-Inclusive **"City Slickers" Weekend** at **Pinegrove Dude Ranch,** With Free Unlimited Horseback Riding. 11/6-8. 300 expected. Info: **718-353-7363**

Conversations—Long-standing dinner parties - professional singles. **201-567-2082**

'SMART IS SEXY'
For graduates and faculty of the Ivies, Seven Sisters, MIT, Stanford, Northwestern, UC Berkeley, Johns Hopkins, U of Chicago, medical schools. Over 2,500 members. **The Right Stuff: 800-988-5288**
www.rightstuffdating.com

Single, Attractive, Successful?
Simply too busy?
Meet upscale professionals through our expert matchmaking service.
Rendezvous Singles
Connection
212.431.4466

DECADE SINGLES Every Wed, 6-9:30. Elaborate buffet & two drinks included. Only $25pp. 1117 1st Av @ 61st. **835-5979**

Vanguard Hadassah Election Night Bash, 11/3, 7pm, Moonlighting, 511 Amsterdam Ave. btwn 84/85th Sts. $20. DJ/Dancing. 1 comp drink. For info: **212-751-7050 x240**

Strictly Personals

New York's Premier Matchmaker

• NOW ALSO ON LONG ISLAND •

As featured in NY Times, Crain's NY Business, CNN, CBS, CNBC, ABC, FOX News, BBC, "London" Independent and Cosmopolitan

Are you someone special who isn't meeting that special someone? Don't be discouraged. If you are successful, sincere, emotionally mature and ready for a permanent relationship, please consult with me. In the most confidential, personal way, I will introduce you to the someone special you've been looking for. The traditional ways of meeting someone are gone. Today, quality people prefer to meet through introductions. My clients are extremely attractive, educated, accomplished people. In the most dignified manner, allow me to introduce you to each other. I make meaningful introductions that can lead to long-lasting relationships.

Denise Winston

By appointment only 212-935-9350 NY
310-276-0072 BEVERLY HILLS

Caribbean Woman—Attractive, elegant, cultured, well-traveled, seeks tall, successful man, 52-65. Phone/photo. 5844 ✉☎

Practical Magic—On Allhallows Eve, this heavenly blond attorney summons the moon, the stars and the ocean for one good man who can make the earth move, or have fun trying. I'm 37, 5'8", with good looks, in great shape. You are a tall, accomplished professional man who'd like to meet a magical woman. Catholic/Christian. Nonsmoker. Note/photo. 5802✉

Attractive Black Woman—International background, seeks tall, financially secure man over 50, who is ready for quality of life, love and commitment. 5847 ✉ ☎

Movie-Star Good Looks—Top male financial exec - trim, 6', 49, warm, caring, communicative, sensitive, cerebral, athletic, physical - seeks female counterpart, 35-55, for permanent relationship. Note/photo a must. 5754 ✉

Successful Wall Street—Entertainment executive, relocating to NYC 10/1/98, tall, sophisticated, handsome, blue-eyed, Italian, great shape, 42 years old, open-minded, reliable, honest, generous. Seeks a beautiful, thin, adventurous companion, 19-28, with style and charm, for a relaxed life of luxurious traveling, wining and dining, top entertainment, etc. Interested? Then write with a recent photo and a telephone number, too. 5757 ✉

"Heart Full Of Love" Guy—A caring, cerebral, handsome surgeon/inventor with kind heart, lust for life, laughter, multi-faceted, 5'10", muscular, 43, into fitness, culture, travel. Seeks bright woman under 38, with warm spirit, heart, family-oriented. Phone/photo necessary. 5842 ✉ ☎

Midwestern Guy—Moved from Midwest. I own manufacturing/design company with offices here and the Far East. Athletic (state champ wrestler). Intelligent (debate team, advanced degree, University Chicago, speak Asian languages), young-looking, white, 37, 5'11", 180 (in my Doc M's), brown hair. Understated though quoted and published. Frequent international travel (Japan). Enjoy R&B music scene in NY, motorcycle touring... Please be attractive/fit, independent, cool, curvy, clever woman, 22-32, nonsmoker. Age/race unimportant. Will exchange photo/note. 5785 ✉ ☎

5'7", Divorced Female—Nonsmoker with no children, owns own business, green eyes, blond hair, thin, shapely and extremely attractive. Passionate about many things including tennis, ice dancing, sailing, ballroom dancing and skiing. Seeks emotionally and financially secure, physically appealing, intuitively spiritual man, 40-55, for possible long-term relationship. Photo appreciated. 5749 ✉

Tennis?—Pretty female, 35, seeks white male, 32-48, for tennis/romance. 5734✉

Not What You Might Expect—Single Jewish man, 40, seeks friend, muse and anima. I work in banking technology (but would rather discuss Nabokov), live conventionally (but am drawn by the offbeat, arcane and obscure), and tend to overuse parentheses (but I'm trying to stop!). Would love to meet a spirited, intellectual woman to share culture and kisses, books and sighs. Photo appreciated (not required). 5838 ✉ ☎

Yikes - I Forgot To Get Married!—Successful plastic surgeon, Ivy, athletic, Irish good looks, 40ish, seeks accomplished, well-educated female beauty, 36 and under, for happily ever after. Photo please. 5797 ✉

IPO—Sensuous beauty, rated: "outperform". Your investment will bring you romance, friendship, passion with a special person who travels globally, delights in the arts, theater, fine dining and sunny beaches. Attained professional goals in a creative, successful business. Best of all, she is warm, happy, loving, spirited, slim/trim, views life with a sense of joy. You are 53-63, good-looking, trim, intelligent, successful professional, good-natured, with great values. Together we will share new adventures, laughter and a long, loving relationship with irresistible chemistry. Photo/note phone. 5819 ✉ ☎

Standup Guy—Honest, reflective, funny and good-looking, 49, easy, Ivy, in publishing. Likes symphonies, ballgames, good books, nature and conversation. Seeks bright, positive and pretty, (212) woman, 30s-40s, for sincere relationship. Recent photo appreciated with genuine note; no form letters, please. Hugs reciprocated. 5857 ✉

The Girl Of Your Dreams—Truly beautiful, sexy, very successful, charming, warm, kind, alive, sentimental, romantic, Jewish, 30s, Ivy League, ready for hearth and home - hopes you'll write to her so she can find the man of her dreams. 5613✉

I Would Like To Connect—With someone. I'm a handsome, 49-year-old white male who enjoys going to the Metropolitan Museum, an occasional ballet and Off-Broadway play, also loves to read history and biography, practice Zen Buddhism. Interested in meeting an intelligent, good-looking, sensual woman, 34-47, who has similar interests and would like to cultivate new ones. Note/phone number/photo optional. 5816 ✉ ☎

Exquisite, Multifaceted Gem—Successful, sensuous female, 5'6". Vivacious, long-legged brunette. CPA/banker. Enjoys sailboat racing, scuba, cooking, travel, beginner golf. Seeks gentleman, late 40s-50s, witty, intelligent, successful, adventurous. Photo. 5793 ✉

Be My Guinevere—Tall, good-looking, single Jewish professional, 46. Athletic, slim, fun-to-be-with, great sense of humor. Enjoys skiing, scuba, music, dancing, sports and travel. Seeks attractive, slim, sweet female, 30-40, for a warm, romantic winter and beyond. Note/photo/phone. 5761 ✉

Beautiful, Sexy, Smart And Slim—27, petite, professional Jewish female, seeks sincere, smart, 29-36, handsome, successful Jewish male, to share laughs, movies, travel, the arts and more. Note/photo. 5753 ✉

Beautiful, Fit, Intelligent—Creative, sophisticated, warm, passionate professional woman, very early 50s, seeks intelligent, sensitive romantic - must be a financially successful professional man, 50s-60s, who wants an intimate relationship. 5773 ✉ ☎

Long-Stemmed Beauty—5'9", slender, sensuous, bright, 38, Jewish; loves travel, tennis, sports. Seeks tall, successful, athletic and fit male, 38-50, emotionally available, ready for a passionate relationship. Photo/note, please. 5812 ✉ ☎

Handsome, Secure, Successful Male—Committed to finding a beautiful woman, both physically and emotionally, to fill the voids of both our lives. Must be 25-35, with lust for life, and have the integrity for commitment. Note/photo a must. 5791✉

For The Selective Man Only—You've never considered responding to a personal ad. Although extremely handsome, fun, successful, athletic, fit, 5'8" plus, 38-45, financially and emotionally secure, nonsmoker, "Ms. Right" has somehow eluded you. I am a beautiful (truly), sexy, passionate, slim, athletic, successful, auburn-haired, 5'4" young woman of 38 (looks 30), with a great figure and a good sense of humor. I enjoy many interests and hobbies. Let's take a chance... Note/photo (please). Will exchange. 5784 ✉

Slim, Silk And Satin Woman—With esprit, seeks to summon the senses of high-end, uninvolved, perceptive male, 5'7" up, 60s up, well-groomed - brain, body, being. For loving, laughing, sharing toothpaste, to be my music. 5829 ✉ ☎

Former Model—World-traveled, urbane, fun-loving Jamaican female seeks tall man of substance, over 50. Photo. 5845 ✉ ☎

Unpretentious, Single White Male—49, attractive, never-married Catholic professional with traditional values, seeks sincere, single white female for friendship love and marriage. Note/phone. 5848 ✉

Hourglass Brunette—5'6", 130, 41, divorced, Jewish, seeks nonsmoking male, divorced, 39-51, 5'9" plus, professional. Bergen County. Phone/photo. 5752 ✉ ☎

New and Improved!

HEAR THE VOICE BEHIND THE AD

CALL 1-900-443-1500

$1.95 EACH MINUTE. TOUCH-TONE PHONE ONLY. THIS SERVICE IS FOR ADULTS 18 YEARS OR OLDER.

You can now call ☎ as well as write ✉ Strictly Personals advertisers. Look for ads with ☎ to hear a message personally recorded by the advertiser and leave a private message of your own. Advertisers' messages in this issue are accessible for 4 weeks beyond issue's cover date.

PROGRAM SPONSORED BY NEW YORK MAGAZINE AND NEWS AMERICA 900, 1211 6th Ave., New York, NY 10036. (212) 782-8050

Strictly Personals is a weekly feature. **Cost is $37.00 per line,** two line minimum. Approximately 36 characters equal 1 line. Limited abbreviations. Add $35.00 for NYM Box Numbers. Leave 12 spaces at the end of your ad for box number. Check or credit card information must accompany ad order (no cash or money orders accepted). First-page placements are available for a production cost of $50.00. **Mail responses are forwarded continuously for six weeks and phone response line is open for 4 weeks after issue date** *(phone service is not automatic and must be requested by the advertiser).* To place an ad with credit card (VI, MC, AMEX), call 212-779-7500, fax 212-779-2449 or send personal check or credit card information with advertisement to: **Strictly Personals, New York Magazine, 2 Park Avenue, 11th Floor, New York, NY 10016. Advertisers must include home address and daytime phone.** All ads accepted at the discretion of the publisher. **New York Magazine is not responsible for printing errors and omissions.** Unless Publisher is notified in writing, by placing an ad in New York Magazine and purchasing a NYM Box Number, the advertiser agrees that New York Magazine can act on your behalf to discard advertising circulars.

SEND

A WRITTEN RESPONSE
Here's How:

STRICTLY PERSONALS
New York Magazine, Box # ______
P.O. Box 4600
New York, New York 10163-4600

Pretty Entrepeneur—Intelligent, sophisticated Jewish woman - enjoys the simple and not-so-simple lifestyle of Manhattan. I love spending the evening at the Met as much as I enjoy jumping out of an airplane (with or without skis). Looking for someone who is just as successful, exciting, spontaneous, adventurous (loves to travel) and, most importantly, possesses a great sense of humor! Photo/note will do the trick. 5861 ✉ ☎

Good-Looking, Successful—Manhattan professional, mid 60s, youthful, gym-fit, bright and funny, seeks bright woman, to mid 50s, with really good figure. Recent photo, please. 5853 ✉

Jewish Millionaire—58, wants to meet a cheerleader type, 40-50, for meaningful *relationship. Please send photo.* 5830 ✉

DATE
SOMEONE WHO KNOWS THAT A MOGUL IS NOT A HOLLYWOOD PROUCER

MEET FELLOW GRADUATES & FACULTY OF THE IVIES, SEVEN SISTERS, MIT, STANFORD, UNIVERSITY OF CHICAGO, UC BERKELEY, NORTHWESTERN, DUKE, JOHNS HOPKINS AND ACCREDITED MEDICAL SCHOOLS.

THE RIGHT STUFF
An Introduction Network

MORE THAN 2,800 MEMBERS

800-988-5288
www.rightstuffdating.com

Extremely Handsome, Fit—35-year-old Jewish male, MD, artist - seeks beautiful, slim, younger female for romance, inspiration. Photo/note. 5748 ✉

Paddling Partner—Summer '99: will make Huck Finn-style length-of-the-Mississippi River trip. 5794 ✉

Let Me Be The Object—Of your affection. I am a nonsmoker, 40 plus, Jewish male who enjoys European travel, fine dining, museums and Andrew Lloyd-Webber musicals. I am seeking a slim, nonreligious Jewish woman, 35-50, with similar interests, who would like a long-term, loving *but platonic relationship. Children from* previous relationship okay. 5832 ✉ ☎

Tall, Very Handsome—Single Jewish male, 34, own business, well-mannered, well-spoken, no problem meeting women but still looking for you: single Jewish female, 24-35, beautiful inside and out, intelligent, self-assured and fun. Note/photo/phone. 5834 ✉

Manhattan Attorney—Beautiful Jewish female, 37, slim, 5'4", varied interests, seeks professional, nonsmoking, sincere Jewish male forever. Note/photo. 5744 ✉

Lively, Attractive Widow!—I'm one Jewish Manhattan gal, blond, 65. Seeks caring, secure, nonsmoking, trim, nice-looking man who enjoys dining, theater, *movies and friends. Object: a meaningful,* warm relationship. Recent photo. 5769 ✉

Adventurous—Health-care professional, enjoys skiing, hiking and the great outdoors. Looking for a successful Jewish professional (33-41) with a warm heart, great smile, a fantastic sense of humor, who knows how to relax and enjoy life. Note/photo. 5767 ✉

Prettier Ally McBeal—Athletic, slim, sports fan, Jewish female, 33 - looks 27 (nonsmoking, nonreligious), seeks fit, stable professional mensch, 29 plus, who, *after parties, blind dates, shares, still can't* find that "special one" for fun, laughter and...? Note/photo, please. 5782 ✉ ☎

Are You My Sugar Magnolia?—In search of my sweetheart. 35-year-old, 6'1", good-looking Jewish male seeking a down-to-earth, 27-35-year-old Jewish female who I can share my interests with (includes concerts, restaurants, culture, movies and having fun). 5758 ✉ ☎

Cute, Dynamic Brunette—With captivating smile, Jewish, athletic (figure skating and tennis), very successful - seeks tall, *trim, educated, monogamous, optimistic* male, 30s-40s, to explore friendship and romance. Recent photo required. 5777✉☎

Vail Over Miami Any Day—Tall, Waspy, handsome Jewish male, 35, blue eyes, brown hair, extremely athletic, all-Ivy-educated, seeks pretty, smart, funny, refined, athletic Jewish woman who would rather ski out west than sunbathe down south, knows that frosted flakes are cooler than granola, and would never tell a soul that she answered a personal ad. Please help me concoct a tale as to how we met. Photo, please. 5766 ✉

Former Ford Model—Beautiful psychologist, thin, Jewish, jogger, 54, seeks successful best friend and lover. 5826 ✉ ☎

Do you feel
YOU ARE TOO PICKY
If there is something wrong with everyone you meet, come to me. It is time to meet the *right* people.

Somewhere out there is your *special* someone waiting just for you. This is not a person you will meet in a bar, at a singles party or through the personal ads. Like you, each of my clients is extremely busy furthering his/her career. My clients are not and will not be participants in any singles scene. You will not have the opportunity to meet them. They will not have the opportunity to meet you unless you call now and become my client. The clients I represent are very prestigious, attractive, successful, healthy in mind, body and spirit. Afford me the opportunity to make the ***right*** introduction for you.

Barbra K. Brooks
The Ultimate Service For Marriage Minded Professionals
(212) 753-3003 (516) 889-9058

Retired Female Cosmetic Executive—Now running own consulting firm. Educated on the doctorate level and well-traveled. Loves theater, music, dancing, museums, films. I am 56, attractive, Jewish *(nonreligious), 5'10", and work out daily.* Creative and energetic. Seeking educated man with an active life style, who shares my interests. Should be financially secure professional/retired professional with great sense of humor. Will enjoy keeping up with me as much as being relaxed and silly with me. Age and religion are unimportant. 5863 ✉ ☎

Fit Lawyer—Attractive Jewish female, 34, enjoys exercise, movies, travel and friends. Seeks male counterpart, under 45, who is kind, intelligent and funny. Note/photo. 5798 ✉

Young, Retired Professional—Financially secure, tall, low-key, sensitive, seeks tall, educated Jersey lady, 40-50, with athletic shape, strong, solid. 5765 ✉ ☎

Handsome, Confident, Kind—Professional Jewish man, 33, seeks pretty, fit, sincere, smart girl, 25-31. 5803 ✉ ☎

Tall, Successful, Very Fit Male—41, 6'2", 195 lbs, blue eyes, educated, confident, attractive, passionate, giving, witty, with diverse interests. Seeks female, fit, intelligent, engaging, sensuous, affectionate and kind. Photo/brief note appreciated. 5739 ✉ ☎

Seeking Caring Professional Female—Extroverted, successful businessman, 42, looking to meet a warm, outgoing young lady who wishes to enjoy life's journeys together. Note/photo/phone. 5781 ✉ ☎

OUR BOTTOM LINE IS CREATING MATCHES, NOT PROFITS.

Our goal is Jewish continuity. Which can only be achieved if you reach your goal: meeting someone compatible. To ensure a high success rate, our trained staff conducts in-depth interviews. Our fees cover costs only. Because some things are more important than profits.

Call (212)751-3731

a personal introduction service
Links
committed to Jewish continuity

A NOT-FOR-PROFIT PROGRAM OF THE JEWISH BOARD OF FAMILY & CHILDREN'S SERVICES.
A RECIPIENT AGENCY OF UJA-FEDERATION.

Strictly Personals

Andrea McGinty
Nancy Kirsch
Marianne Haedrich
Beth Meyers
Directors at It's Just Lunch!

Why You Should Call Us Instead Of Your Friends

After seven years and thousands of clients, we have more friends than your friends! All we do, all day long, is focus on meeting busy, professional, college-educated people and setting them up on quality dates. So, there's a good chance that we have the type of person that you'd like to meet.

So, come in and meet us. Tell us all about you. No pressure. No obligation. After an hour, we'll tell you if we can do a better job than your friends. (And you'll never have to tell your friends about us.)

IT'S just LUNCH! life, love & dessert.®

Dating for Busy Professionals™

Midtown 750.8899
Long Island 516.931.9339
Wall Street 269.8899
New Jersey 201.363.9594

25 additional locations

Multimillionaire—Who lives on the West Coast, looking for someone to share romantic weekends and occasional week-long trips. I'm funny, smart, warm and generous. I'm looking for someone who wants to be pampered and spoiled and likes shopping, laughter and fun. Someone classy, elegant, pretty, who is looking for joy, happiness and freedom. If you choose to send a photo, I'll send you one of mine. 5833 ✉

Smart, Slim And Pretty—Teacher/writer, 43, loves books, movies, dancing. Seeks attractive man, 40-50, with like interests. 5858 ✉

Sexy, Mature, Tall, Trim, Terrific PhD—Seeks slim, youthful woman interested in arts and travel. Meet in Brooklyn for committed relationship. Photo/note. 5840 ✉

Quality Male—33, Ivy-educated entrepreneur, Christian background, 5'10", handsome, blond, seeks a never-married, fit female, 24-30, for serious relationship. You must be stable - in the NYC area (mentally stable, too). No monkey business here. Let's see if we have any common goals... 5776 ✉ ☎

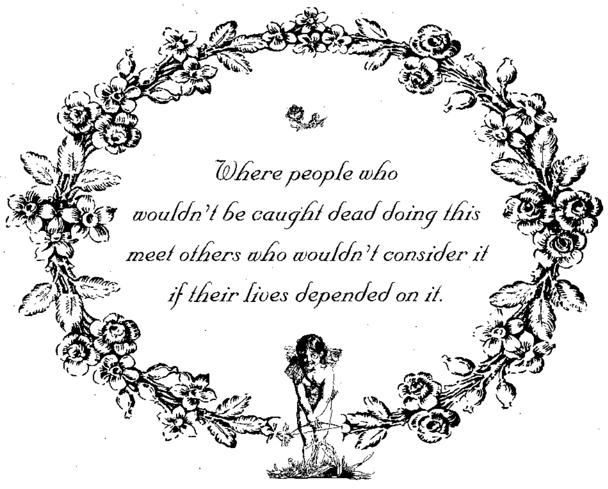
Eclectic, Financially Secure—Jewish entrepreneur may want to share his abundance if you are a high-maintenance woman needing lots of care and attention, petite/thin, mid-late 40s. If you're easy to love, safe to adore and would enjoy world travel and a comfortable life style (a la Scottsdale), reply with photo only. 5862 ✉

Pianist—Fit, fun male seeks female, 20-40. I love karate, writing, the outdoors and laughing. Note/photo/phone. 5792 ✉ ☎

I Am Interested In A Gentleman—With old-world values/financially secure/art and travel curiosity as well as sports - to share with a tall, slender, successful, early 50s, sexy, warm, sophisticated woman. Short note and photo, please. 5843 ✉

The Yankees Are Winners—And you can be as well. I'm a 41-year-old Jewish male who enjoys movies, sports and dining out. Searching for a Jewish woman, 30s-40s. Nonsmokers only. 5831 ✉ ☎

Just Turned 60—Attractive, bright, slim professional, divorced Jewish woman, resides on Upper West Side, seeks gentleman to share love of music, theater, books and good conversation. 5822 ✉


Where people who wouldn't be caught dead doing this meet others who wouldn't consider it if their lives depended on it.

Janis Spindel • Serious Matchmaking
212-249-9590

A Lovely, Long-Legged LI Lawyer—Attractive, single Jewish female, nonsmoker, looking for love and laughter with well-educated, 48-60, single Jewish male, nonsmoker - tall, well-built, adventurous man who can share exercise, golf, skiing, movies, theater and sports. Recent photo/short bio a must. 5783 ✉

Attractive, Athletic Female Attorney—27, seeks: successful professional male (25-40) with traditional values and interest in politics, nature, fitness, boating and/or travel. Note/photo, please. 5801 ✉

Successful Entrepreneur—Very handsome GQ type, 48, 5'11", world traveled professional, Manhattanite - seeks a lady with beauty, class and warmth for caring, committed relationship. Note/photo. 5835 ✉

Jewish Male DDS—49, seeks Jewish female MD/DDS, 35-40, petite brunette, to form HMO. 5795 ✉

Men May Be From Mars—Women may be from Venus, but I'm marooned somewhere beyond Pluto. Any divorced/widowed Jewish women, 35-47, hopefully with young children, willing to get into their space capsules and take me home? I'm 46, a divorced Jewish male with a 9-year-old daughter, a social service career and a life to share. 5823 ✉

Beautiful, Sensual—Eastern European, late 30s, 5'6", 140 lbs, brunette, large dark brown eyes, fitness professional, two college degree in arts, nicely dispositioned, very much in shape, seeking a real gentleman, preferred widower, a professional with same interests, for serious relationship. Kids are okay. Photo is preferred. 5820 ✉ ☎

Natural And Happy Man—Handsome, tall, successful, content, filmmaker, horseman, adventuresome, fun, athletic, gentle, warm, wise, affectionate, committed, spiritual, conscious, self-aware, sexy, passionate, interdependent, healthy, nondrinker/smoker, 53 - looks 40, seeks compatible female partner. Note/photo/phone. 5827 ✉

Gay, Handsome, Intelligent—Refined, masculine, 34 years old, 6'3", 190 lbs, with a lean, muscular build - charming, kind, very ethical, emotionally and financially secure, traditional values with a contemporary outlook and a great sense of humor. I enjoy the finer experiences life can offer (travel, dining out, cultural activities), yet equally appreciate its simpler pleasures (reading, quiet weekends at the beach, good conversation). Looking for partner who is 35-55, masculine, upbeat, honest, well-educated, successful professional with great sense of humor, good values and knows how to live well. Note and recent photo appreciated. 5807 ✉

Regular-Looking Lawyer—Reasonably tall, moderately successful, relatively well-adjusted, with an indomitable sense of humor - seeking a forever relationship with a slim, well-educated Jewish woman, vintage 1935-1945. Graduate degree a plus. Westchester or lower Connecticut resident preferred. 5768 ✉ ☎

Successful Pianist/Composer—40, loves gourmet cooking, traveling, skiing. Seeks nonsmoking, creative woman, 25-33, for committed relationship - to inspire my next symphony. Photo/note. 5852 ✉

Paul Newman Eyes—Tall, athletic, divorced Jewish professional man, 48, seeks love of his life. 5780 ✉

Westchester, Divorced White Male—I work in Manhattan but live in Westchester. Ten years in the city was enough. Professional, financially secure, working in the television industry. Mid 40s, look much younger, nonsmoker, 5'9", slim, fit, work out. Long ago divorced, no children. Recent photo and letter appreciated; will reciprocate. 5790 ✉

Pretty And Athletic—Artist, late 30s, seeks cute Jewish male - Yankee fan who can finish the Sunday crossword. Adventurous mind, strong sense of self, a love of the outdoors needed. 5756 ✉ ☎

Youthful Grandpa Wanted—So I can be a surrogate Jewish grandma. My sons should be married with children, but aren't. I'm fun-loving, very attractive, gracefully slim, educated, athletic, romantic, wanting to enjoy and share life's pleasures with a man of stability. Please send note with photo. 5779 ✉ ☎

Miss That Loving Feeling—With intelligent man, 54-69. Me: sweet, sensuous, slim, shapely, sensitive, sophisticated, successful lady. 5837 ✉ ☎

Looking For A Match To Light My Fire—I am an attractive, professional Jewish female in my 30s, who loves skiing, music, all sports. I am petite and slim, with auburn hair and green eyes. My match will be a smart, established, attractive Jewish male, 30-40. 5774 ✉ ☎

Handsome White Male—Police officer, 33, 5'10", 180 lbs, athletic, educated, funny - enjoys cooking, cycling, skiing, movies - seeks nonsmoking female, 25-35. Photo/note. 5817 ✉

Dreams Can Come True—Successful entrepreneur, mid 30s, good-looking and generous, is looking for a beautiful, intelligent woman, 22-30, model/dancer type, with fair complexion. If you are my dream girl, I can make your dreams come true. 5788 ✉ ☎

Bi Female Needed—To complete package. Good-looking, private life-styled, white bi male, 33, athletic, masculine, educated professional with great life style, seeks nonsmoking, feminine beauty with a gym body, in-depth mind and generous soul. Friendship/socializing. 5806 ✉ ☎

Limited Edition—Unique woman, 52, with humor, character, heart and soul, seeks intimacy, hilarity, romance and joy with a fabulous man who wants to live and love together! 5751 ✉ ☎

Attractive Ivy Professional—32, 5'8", slim, Upper East Side female seeks a shrewd, accomplished MD/MBA/JD who knows what he wants in life. Let's see if we want the same things. Photo. 5786 ✉

Dangerously Addictive!—Pretty, slim, shapely blond, upbeat and affectionate, seeks tallish, witty, romantic male, 48-54, who's handsome, accomplished, worldly and warm, for laughter, love and the occasional chocolate fix. Photo. 5804 ✉ ☎

Seeking Good Fit For Steam/Chatter—38, slim, with brains and flair, she owns piles of books, a racquet, bike and paddle, FF and MOMA memberships and a much-stamped passport. Content with self and life but on the lookout for a bright, stimulating man for added piquancy. Note/photo, please. 5824 ✉

Foxy Lady—Wishes to meet marvelous man to join me in the pursuit of dreams... loving constantly, laughing frequently, living handsomely, adoring each other. I'm quite beautiful, intelligent, happy, vivacious, warm. You're fun-loving, incredibly bright, fascinating, passionate, a good man (though not an ordinary one), Jewish, 55 plus. Please write with picture. We're worth it. 5859 ✉ ☎

Single Dads—Passionate poet, 45, great with kids, animals, seeks adventurous, perceptive man for art and ardor, for better and for worse. 5775 ✉

Warm, Loving Asian Beauty—Worldly MD. Passionate, gentile, artistic, eclectic. Close family, cooks like mom. Seeks you: 36-46, handsome, cerebral, athletic, international, successful, generous. 5805 ✉☎

Sophisticated, Attractive, Warm—Successful woman seeking financially secure, romantic, sincere man, 40-52, with great sense of humor, who enjoys the NY life and wants someone to share it with... hopefully more. Note/photo. 5771 ✉

Genuine, Bright And Warm—39, challenging yet easygoing and down to *earth, successful, Jewish...and hopefully* all the prerequisites. Seeks a woman who's smart, introspective, attractive, refined, fit, and most importantly has a big heart and a warm smile. Photo/(212) a plus. 5821 ✉☎

Let's Be Special—Handsome, Jewish, 37, affluent MBA, NYC, happy, caring, craves hugs and kisses. Seeking thin, pretty woman with smarts, passion and *smiling face, to be my forever soul mate.* Note/photo/phone. 5800 ✉

New Beginning—Seeking someone special. Very young 44, divorced, Jewish, very pretty, 5'4", 110 lbs, athletic, CPA/finance director, affectionate, mom of two older teenagers, seeking cute guy, emotionally and financially secure, interested in a new beginning and relationship, who enjoys diverse interests, willing to explore life with special woman. 5759 ✉

Nice Guy—Easygoing, established, attractive, (212), Irish-American, 57, seeks nice gal, 38-48. Photo, please. 5742 ✉

Smiles Are Romantic®

- Cosmetic & Reconstructive Dentistry
- Eight Dentists, Including Six Specialists, Cover All Of Dentistry
- Anxiety Reduction Techniques
- Oral Microbiology Testing For Cardiac Patients
- Free Consultation

Dr. Dorfman has practiced in N.Y.C. for thirteen years. He is a Penn honors grad who has edited many dental articles and is a member of Mensa and the American Dental Association.

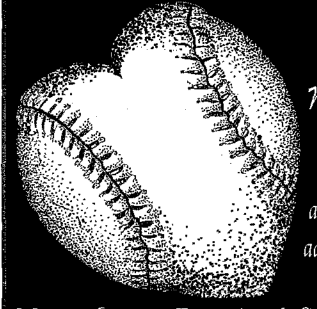
Joey Carman

Dr. Jeffrey D. Dorfman and Dental Associates

18 East 50th Street • Penthouse, Suite C • New York, NY 10022
Between Fifth & Madison Avenues • (212) 758-1000

Strictly Personals

World Series of Love Special Offer



Need a little kick in the tush to get you to place a personal ad in New York Magazine? Stop sitting on the bench and get into the game. Write your ad and make a play. No arguing with the umps about placing an ad when others are running the bases and scoring. Get into the chase already.

Have Some Fun And Score Some Runs Yourself

So here's a little kick to get you started:

Place your ad in one of the next 3 issues (11/9, 11/16, 11/23), mention this ad & get a special 10% discount or, even better, swing for the fences with our mail and phone service and get a very special 20% discount!

No rain delays. Call now.

CALL: 212.779.7500 or FAX: 212.779.2449

New York Magazine • 2 Park Ave. • 11th Floor • NY, NY 10016

ASK ABOUT OUR NEW STRICTLYPERSONALS.COM WEB PAGE

CANNOT BE USED WITH ANY OTHER SPECIAL PROMOTIONS

Celtic-American—Single white male, 38, seeks mate. I'm a wordsmith-genius, like Wilde or Snow. I look like a genetically-improved JFK Sr. Fun-loving and innocent, like Dana Carvey. Build like Ivan Lendl. Or did he play for the Knicks? You are also a glaring aristocrat with soft, beautiful eyes. 5851 ✉ ☎

Pretty, Athletic Professional Woman—Seeks fun-loving, active professional man, 40 plus, nonsmoker. 5809 ✉

Athletic MD/Executive—43, 6', 170 lbs, with brown hair, hazel eyes, swimmer's physique and rugged good looks. I am an outdoorsman (surfing, tennis, skiing) with city and beach homes, a tough-minded "man's man", but also very verbal/nurturing. Seek late 20s-early 30s, athletic, sophisticated and adventurous woman for long term/family. 5836 ✉ ☎

Wilma Seeking Fred—*To live happily* ever after in Bedrock. I am an educated, attractive, green-eyed lady, 38, 5'6 1/2", seeking male counterpart for fun and romance, fine dining - no drive-thrus need apply. (Must also appreciate animals, sports and the arts.) Note/photo, please. 5799 ✉

Russian Blond/Blue—32, 5'7" with 5-year-*old son seeks white, kind man willing to be* a good husband and careful father. 5864 ✉

Attractive, Savvy Jewish Widow—Nonreligious, professional - seeks secure Jewish male, 55-65, who is a good conversationalist with sense of humor. 5828 ✉

Classy, Attractive, Slim—Warm, caring widow with green eyes and raven hair, varied interests, seeking kind, compassionate gentleman, 58-70, nonsmoker, with great sense of humor. 5850 ✉ ☎

Attorney, 60s—Trim, athletic, good-looking, seeks attractive, shapely, audacious lady. Phone/photo. 5745 ✉

Jewish Female, 34—Pretty, 5'7", 128. I like a down comforter in the winter, fresh cut flowers in spring and a vegetable garden in summer. If you are a Jewish man, 32-38, strong and confident in body and soul, with original thoughts in your head and calluses on your hands, please write. 5787 ✉

Tall, Dark, Boyish Good Looks—Single white male, 40, very gentle and intelligent, has own business. Seeks female to share travel, romance, laughter. Include phone and photo. 5818 ✉

Sleepless On Sabbatical—Pretty and sweet, successful, active, humorous Jewish gal, on study leave, seeks connection *with attractive, intelligent, cultured,* spirited man, 50-60. Note/photo. 5764✉☎

Beautiful Brunette—Young-looking early 40s, Jewish Manhattanite, cultured, sophisticated, down-to-earth, shapely. Seeks good-looking, marriage-minded professional gentleman, 40-55, for serious romance. Kids okay. Note/photo/phone. 3571 ✉

Want To Win The Lottery?—Handsome, romantic, intelligent, upbeat, adventurous, single Jewish professional male, 35, 5'8", slim. Enjoys travel, theater, dancing, comedy, new experiences and more. Seeks a fun-loving, down-to-earth, attractive, slender, single white female, 26-37, for relationship. Let's make a winning combination! Hey, you never know! 5763✉☎

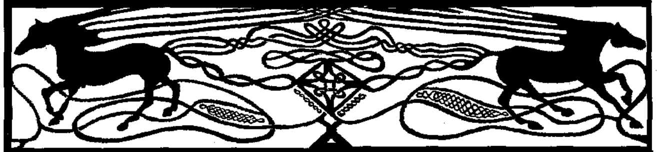
Do Girls Really Want To Have Fun?—Midwestern businessman, 51, 5'7", 160, in NY every week, enjoys the NY experience: theater, restaurants, museums, and even occasional opera. I love live music, ski weekends and tennis in the park. NY is an adult playground. I would like to meet a fit, personable and intelligent woman, 35-45, for friend, companion, playmate. Note/photo/phone appreciated. 5747 ✉ ☎

I'll Make You Laugh—Make you feel, make you think - and you'll do the same for me. Jewish male, 38, highly intelligent, with an artist's soul and a great sense of humor, warm, emotionally evolved, confident, compassionate, stylish, refined artistic taste. Super good looks, great features, *hair and smile and very fit. MD, extraordi*narily successful. Loves music, art, adventure, philosophical thought, new ideas, silly fun. Seeks a woman who is intelligent, warm, naturally pretty, fit, emotionally evolved, intriguing, sexy, classy, stylish and kind, to experience the meaningful things in life forever. Photo/note. 5814✉☎

Gay White Male—45, busy executive, 6'1", gym shape, in search of quality man, 25-35. I am grounded, focused, creative and funny. Please be educated, *sincere, masculine and athletic. Let's have* fun traveling, dining, biking and enjoying the arts. Photo/note. 5755 ✉

Nice Guy With Great Smile—38, NJ, Esq., Jewish, seeks attractive woman who enjoys jazz, ethnic food and films, for fun, romance, and... 5770 ✉

Elite Introductions



LOCAL AND NATIONAL: U.S. EAST MEETS WEST
EAST MEETS EAST • WEST MEETS WEST

Distinguished physicians, intellectuals, professionals, lawyers, judges, entrepreneurs, etc. If you are selected, my introduction fee is based on my success (it is higher if you marry!).

Introductions-Tours-Group Discussions
Business & Professional Networking

Meet the Elite, The Untold and the Beautiful
Distinguished Selections

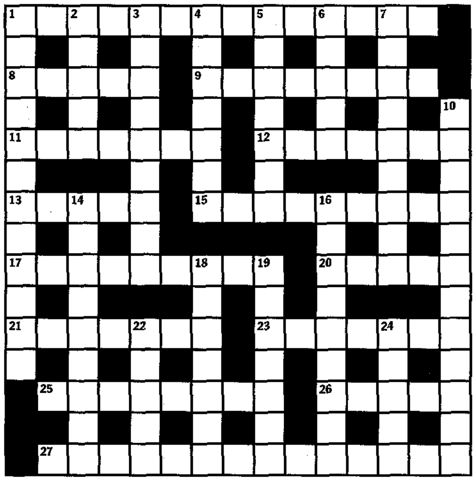
PO Box 547, Hardwick MA 01037
413.477.0935 • 1.800.484.6406, Ext 8703
email: xray1000@aol.com (we need your name, address & phone)
I must have a private meeting with you in your area.

SCOTTSDALE & SEDONA AZ FEB 99. BOSTON TO NEW YORK AND NEW YORK TO BOSTON SPRING 99. U.S. TO PARIS.

The 'Guardian' Crossword

ACROSS

1 Rapidly sketching description of gunman. (5,2,3,4)
8 Suggest the outcome of gold floor-covering being turned over? (5)
9 Damage on my car when accommodating learner? Typical situation. (8)
11 Businessman calls in European, one making the pace. (7)
12 Partly explain a title's rejection—"The Fairy Queen." (7)
13 They start centrally, going straight to the Circle Line. (5)
15 Select a defender to give a sort of lift. (9)
17 Tiny chap uneasily asleep for a period. (4-5)
20 US city can reveal where Italian came from. (5)
21 Method of working out racing category. (7)
23 Start to reproach Brit—he fluffed second start. (7)
25 Dad gets forceful—he leaves pedestrian area. (8)
26 Beat javelin effort, almost second-class. (5)
27 Reprogramming PC, mixed up loose psychological diagnosis? (7,7)



DOWN

1 Old weapon found in billet on Welsh river. (12)
2 Fireplace, one with no top. (5)
3 Check oral exercise as a safety precaution. (4,5)
4 Show agreement about new tear being unlikely to run. (3-4)
5 Present credit cut off? I raise serious objections. (7)
6 Fellow's interrupting damn sketch! (5)
7 A perfume's packaging redesigned, and it's going up. (9)
10 Give up TV—it's childish entertainment. (4-2-3-3)
14 Draw the line when girlfriend guzzles clotted cream. (9)
16 Demolished dam I built without strict guidelines. (2,7)
18 High-rise flat, naturally. (7)
19 Wayward chap holds sailor up. (7)
22 Organs involved in neutering. (5)
24 Country's river and mountain range. (5)

© 1998 The Guardian

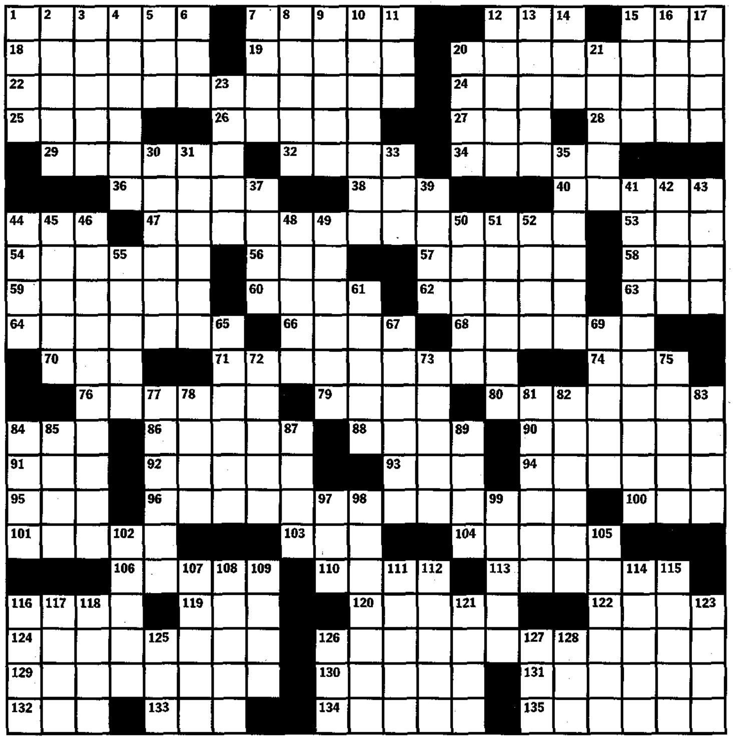
'Fabrications': 'Cue' Crossword • By Maura B. Jacobson

ACROSS

1 Came afterward
7 Households
12 Sixth-sense abbr.
15 Fore's opposite
18 More pricey
19 What Mother Hubbard went to fetch
20 Petty quarrel
22 Results of overeating?
24 Carpenter's need?
25 Forever —— day
26 Horse opera
27 Be off one's feed
28 Yeltsin's refusal
29 Balladeer
32 One of Hitchcock's 39
34 Black-suit card
36 Having a handle, as a pitcher
38 Cry of discovery
40 Laboratory heaters
44 Course for immigrants: abbr.
47 Clock sound in India?
53 Bunyan's chopper
54 Playground chutes
56 Pen dip
57 Pavarotti, for one
58 Suffix for infant or tact
59 Upper House
60 Memorable chanteuse
62 Practice piece
63 Was the front-runner
64 First bidders
66 Flower support
68 —— life (Eden growth)
70 Turner cable channel
71 Loving term of address?
74 Title for Selassie
76 Professor's job security
79 Tricky move
80 Gibraltar and Bering
84 Paid athlete
86 Stove chambers
88 Kind of coffeepot, familiarly
90 Meeting greetings
91 In the bass range
92 Ranch in Ferber's "Giant"
93 Gaelic sea god
94 Leopardlike wildcat
95 Put into service
96 Western hero's face-covering?
100 Ernie of golf
101 Tuesday in Toulon
103 On a winning streak
104 Director of "It's a Wonderful Life"
106 Two thirds of the earth
110 Put your foot in it
113 Butt in
116 In the matter of
119 Perón's Mrs.
120 End of Chou's name
122 Unctuous
124 Fake hee-haw?
126 No place for dogs?
129 Washington gridders
130 Linda Lavin sitcom
131 Imitation gold: var.
132 Mag. execs
133 Movie location
134 Thou-shalt-nots
135 Annoy

DOWN

1 Old Icelandic anthology
2 Some Broadway lights
3 Certain Arabian
4 Suave
5 Sniggler's catch
6 Rap star
7 It's a laugh
8 Last writes
9 Impressionism great
10 Implore
11 —— who?
12 Fit out
13 Predecessor of Caesar
14 Buddy
15 Advice-column name
16 Ice island
17 Schoolbook
20 RR terminal abbrs.
21 "John Brown's Body" poet
23 Got the apple innards out
30 Reproductive cell
31 Utensil on a pencil
33 Honor-society letter
35 College conferment
37 Faucet problem
39 Division of a Molière play
41 Manicure item?
42 Wheel shaft
43 Future plant
44 Exxon, formerly
45 Wasn't an insomniac
46 Attraction at Pisa?
48 Ouzo flavoring
49 Rink patron
50 Pulitzer dramatist Frings
51 Disaccustoms gradually
52 Lymph clump
55 His "Comedy" was divine
61 Unwilling to endure more of
65 Bigger than a brook
67 Egotist's pronoun
69 Papal vestment
72 ". . . crooked man, and he —— crooked mile"
73 Actress Rosie
75 Bar seat
77 Scandinavian
78 Layer of the iris
81 Famed 1912 Olympian Jim
82 Make a tape
83 Mach 2 planes
84 Prune's ancestry
85 Parks or Ponselle
87 Waistband
89 Gator's acquaintance
97 Boxer's stat.
98 Shakespeare's Moor
99 Fabric similar to cotton
102 Consigns to a tragic fate
105 Dotes on
107 Spooky
108 Word with garde
109 Not ayes
111 —— a million
112 Vote in
114 Lawful
115 Escape detection
116 Land measure
117 Backyard building
118 Immature frogs, for short
121 Winning tennis serves
123 French-Belgian river
125 Library stock: abbr.
126 "In" thing
127 State trooper
128 Anger



Solutions to last week's puzzles appear on page 148.

NYU Medical Center's Hassenfeld Children's Center for Cancer and Blood Disorders offers the latest advances in therapy, as well as a unique program of psychological and social support.

A new approach to childhood cancer gives kids new hope.

Here at the Hassenfeld Children's Center there is great cause for hope.

One of the reasons is our innovative "Head Start" program. It has dramatically increased the cure rate for young children with brain cancer. Rather than traditional radiation therapy that causes mental retardation in young children, our procedure relies on high-dose chemotherapy and stem-cell transplant. Years after participating in Head Start, many youngsters are still cancer-free with no physical or psychological side effects.

The Center not only helps children with all types of cancer during their illness, but afterward as well. It helps our young patients adjust to their changing physical condition when their illness is in remission.

An important part of this approach is helping children to understand their feelings. Each child is assigned a child-life specialist who uses a variety of psychological support services to help the child cope emotionally and physically.

Get in touch with us today. And let our new approach to childhood cancer help your child.

The Stephen D. Hassenfeld Children's Center
For Cancer and Blood Disorders

NYU Medical Center
317 East 34th Street, 8th Floor
New York, NY 10016
http://www.med.nyu.edu/pedho/clinfac.htm
(212) 263-8400

Mount Sinai-NYU Medical Center and Health System

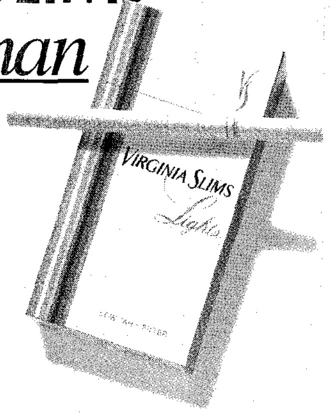
NYU
Medical
Center

Putting patients first for over 155 years.

To us, "open communication" means when we're talking, your eyes are open.

VIRGINIA SLIMS

It's a *woman* thing.



© Philip Morris Inc. 1998

8 mg "tar," 0.7 mg nicotine av. per cigarette by FTC method.

SURGEON GENERAL'S WARNING: Quitting Smoking Now Greatly Reduces Serious Risks to Your Health.